

# tripel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **30**
- SRM **4.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.4 kg (82.1%)	81 %	4
Grain	Biscuit Malt	0.3 kg (3.8%)	79 %	50
Grain	Weyermann - Carapils	0.2 kg (2.6%)	78 %	4
Sugar	Cukier kandyzowany biały	0.9 kg (11.5%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	60 g	55 min	5 %
Boil	Styrian Golding	60 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	350 ml	---