

# Tripel

- Gravity **21 BLG**
- ABV ---
- IBU **24**
- SRM **7.4**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **72 C**, Time **35 min**
- Temp **62 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Carapils Malt	0.2 kg (2.9%)	74 %	3
Grain	Weyermann - Abbey Malt	0.3 kg (4.3%)	50 %	45
Grain	Weyermann pszeniczny jasny	0.2 kg (2.9%)	80 %	6
Grain	Barley, Flaked	0.2 kg (2.9%)	70 %	4
Sugar	Brown Sugar, Light	1 kg (14.5%)	100 %	16
Grain	Weyermann - Pilsner Malt	5 kg (72.5%)	81 %	2.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	75 min	10 %
Boil	Kent Goldings	25 g	60 min	5.5 %
Boil	Fuggles	12.5 g	15 min	4.5 %
Boil	Fuggles	12.5 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	100 g	Boil	10 min
Flavor	figi	50 g	Boil	10 min