

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 |