

# Tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **31**
- SRM **6.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **7.95 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2.4 kg (79.5%)	82 %	4
Grain	Biscuit Malt	0.168 kg (5.6%)	79 %	45
Grain	Weyermann Carapils	0.094 kg (3.1%)	78 %	4
Sugar	Candi Sugar, Clear	0.35 kg (11.6%)	100 %	2
Grain	Viking Karmel 300	0.006 kg (0.2%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	10 g	60 min	5.58 %
Boil	Mittelfruh	10 g	45 min	3.7 %
Boil	Styrian Golding	15 g	20 min	4 %
Boil	Tradition	10 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3787	Ale	Slant	125 ml	Wyeast

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- start w 18C 2 dni  
od 3 dnia podnoszone do 24C  
cukier dodany po 2 dniu  
*May 1, 2020, 11:03 PM*
- KXQNXCX  
9 l Auchan + 5 l przegotowana kranówka  
Ca - 63,6  
Mg - 14,8  
Na - 41,6  
Cl - 77,6  
SO4 - 74,5  
rez.alk - 101,7  
*May 24, 2020, 7:01 PM*