

# Tripel

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **29**
- SRM **6.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilszeński	4.5 kg (83%)	80 %	3.75
Grain	Płatki owsiane	0.5 kg (9.2%)	85 %	3
Sugar	Cukier trzcinowy	0.4 kg (7.4%)	100 %	0
Grain	Viking Malt Czekoladowy Pszeniczny	0.02 kg (0.4%)	65 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 2019	25 g	60 min	10 %