

# Tripel

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **30**
- SRM **5.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (72.7%)	81 %	4
Grain	Carabelge	0.5 kg (9.1%)	80 %	30
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	50 min	6.9 %
Boil	Puławski	30 g	30 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Abbaye Dried Yeast	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	Candy Sugar White	0 g	Primary	---