

Tripel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **18**
- SRM **4.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Malteurop Pilzneński | 6 kg (80%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%) | 79 % | 16 |
| Sugar | Cane (Beet) Sugar | 1 kg (13.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Sybilla | 58 g | 60 min | 3.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 16 g | 16 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 50 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g | Boil | 7 min |

| | | | | |
|--------|--------|--------|------|--------|
| Flavor | cukier | 1000 g | Boil | 11 min |
|--------|--------|--------|------|--------|

Notes

- [https://wiki.piwo.org/Belgian_Tripel_\(Abbey_Tripel_II\)_,_Czes%C5%82aw_Dzie%C5%82ak_\(Dagome\)](https://wiki.piwo.org/Belgian_Tripel_(Abbey_Tripel_II)_,_Czes%C5%82aw_Dzie%C5%82ak_(Dagome))
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