

# TRIPEL

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **35**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield  | EBC |
|-------|---------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.8 kg (76%) | 80 %   | 4   |
| Sugar | Candi Sugar, Clear  | 1 kg (20%)   | 78.3 % | 2   |
| Grain | Carapils Best       | 0.2 kg (4%)  | 75 %   | 5   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.7 %      |
| Boil    | Tettnang           | 20 g   | 15 min | 5 %        |
| Boil    | Fuggles            | 20 g   | 15 min | 2.4 %      |

## Yeasts

| Name                                      | Type | Form   | Amount | Laboratory  |
|---|------|--------|--------|-------------|
| Wyeast - 3787<br>Trappist High<br>Gravity | Ale  | Liquid | 150 ml | Wyeast Labs |

## Notes

- + 30 ibu  
Mar 13, 2022, 11:15 PM