

# Trypcio 2019

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **5.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Strzegom Pszeniczny	0.2 kg (3.3%)	81 %	6
Grain	Aromatic Malt	0.1 kg (1.7%)	78 %	51
Grain	Biscuit Malt	0.1 kg (1.7%)	79 %	50
Sugar	Cane (Beet) Sugar	0.6 kg (10%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	11 g	90 min	12 %
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Saaz (Czech Republic)	25 g	30 min	3 %
Boil	Saaz (Czech Republic)	25 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP530 - Abbey Ale Yeast	Ale	Slant	200 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	1 g	Boil	5 min
Spice	Sweet orange peels	26 g	Boil	5 min