

Trzy po trzy

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **19**
- SRM **4.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (27.8%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 2 kg (27.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (27.8%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (2.8%) | 78 % | 4 |
| Sugar | Cane (Beet) Sugar | 1 kg (13.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade PL | 20 g | 15 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 10 g | 1 min | 5.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|-----------------|
| Belgian Triple | Ale | Dry | 10 g | Mangrove Jack's |