

Wa-Tripel

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **17**
- SRM **5.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (80.5%)	81 %	4
Grain	Biscuit Malt	0.3 kg (3.4%)	79 %	45
Grain	Abbey Castle	0.3 kg (3.4%)	80 %	45
Sugar	Cukier kandyzowany	1.1 kg (12.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	42 g	55 min	5 %
Boil	Saaz (Czech Republic)	35 g	15 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Belgian Tripel	Ale	Dry	25 g	Mangrove Jack'