

## BELGIAN TRIPLE

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **8.9**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **43 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **5 min** at **43C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield  | EBC |
|-------|---------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pils 6-rzędowy | 5 kg (65.6%)   | 80 %   | 5   |
| Grain | BESTMALZ - Best Pilsen          | 1.1 kg (14.4%) | 80.5 % | 4   |
| Grain | BESTMALZ - Best Wheat Malt      | 0.26 kg (3.4%) | 82 %   | 4   |
| Grain | BESTMALZ - Best Minich          | 0.13 kg (1.7%) | 80.5 % | 15  |
| Grain | Viking Malt Karmel 600          | 0.13 kg (1.7%) | 68 %   | 601 |
| Sugar | Candi Sugar, Clear              | 1 kg (13.1%)   | 78.3 % | 2   |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 20 g   | 90 min | 6.3 %      |
| Boil    | Styrian Golding     | 25 g   | 90 min | 5.6 %      |
| Boil    | Styrian Golding     | 10 g   | 10 min | 5.6 %      |

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| Wyeast - 1214<br>Belgian Abbey | Ale  | Liquid | 200 ml | ---        |

### Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | Miod             | 0.25 g | Boil    | 10 min |
| Flavor | Skórka pomaraczy | 5 g    | Boil    | 10 min |
| Spice  | Kolendra         | 3 g    | Boil    | 10 min |
| Fining | Mech irlandzki   | 4 g    | Boil    | 15 min |