Birna Tripel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **30**
- SRM **5.1**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(87.5%)*	81 %	4
Sugar	Candi Sugar, Clear	0.4 kg *(10%)*	100 %	2
Grain	Abbey Castle	0.1 kg *(2.5%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13 %