

# Tripel

- Gravity **18.2 BLG**
- ABV ---
- IBU **25**
- SRM **8.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński         | 5 kg (62.5%)  | 80 %   | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (12.5%)  | 79 %   | 22  |
| Grain | Weyermann - Carapils        | 0.5 kg (6.3%) | 78 %   | 4   |
| Sugar | Candi Sugar, Clear          | 0.5 kg (6.3%) | 78.3 % | 2   |
| Grain | Abbey Castle                | 1 kg (12.5%)  | 80 %   | 45  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 15 g   | 60 min | 8 %        |
| Boil                | Amarillo | 15 g   | 30 min | 8 %        |
| Aroma (end of boil) | Citra    | 15 g   | 10 min | 14.2 %     |
| Aroma (end of boil) | Citra    | 15 g   | 5 min  | 14.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |     |      |           |
|-----------------------------|-----|-----|------|-----------|
| Fermentis Safbrew<br>BE-256 | Ale | Dry | 23 g | Fermentis |
|-----------------------------|-----|-----|------|-----------|