

Tripel Hassański

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **32**
- SRM **4.9**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.4 kg (78.3%)	80.5 %	2
Grain	Biscuit Malt	0.3 kg (4.3%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (2.9%)	78 %	4
Sugar	Candi Sugar, Clear	1 kg (14.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Boil	Fuggles	30 g	30 min	5.6 %
Boil	Saaz (Czech Republic)	12 g	10 min	2.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	---