Tripel (D.Chrapek)

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg *(80.9%)*	81 %	4
Grain	Biscuit Malt	0.3 kg *(4.4%)*	79 %	45
Grain	Weyermann - Carapils	0.2 kg *(2.9%)*	78 %	4
Sugar	Candi Sugar, Clear	0.8 kg *(11.8%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	35 g	55 min	6 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	40 ml	Fermentum Mobile

Notes

- Mocno napowietrzyć
  Apr 7, 2020, 11:07 AM

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