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

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

Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis