

## #051 Tripel

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **5.3**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.4 kg (79.1%)	82 %	4
Grain	Biscuit Malt	0.4 kg (4.3%)	79 %	45
Grain	Viking Wheat Malt	0.3 kg (3.2%)	83 %	5
Grain	Weyermann - Carapils	0.25 kg (2.7%)	78 %	4
Sugar	cukier stołowy	1 kg (10.7%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	5.1 %
Boil	Magnum	10 g	60 min	10.4 %
Boil	Styrian Golding	30 g	15 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	500 ml	Fermentum Mobile

### Extras

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

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min