

## 27# American Tripel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **69**
- SRM **5.1**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **113.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **81 liter(s)**
- Total mash volume **108 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **81 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **59.8 liter(s)** of **76C** water or to achieve **113.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	25 kg (80.6%)	80 %	4
Grain	Karmelowy Jasny 30EBC	2 kg (6.5%)	75 %	30
Sugar	Cukier trzcinowy	2 kg (6.5%)	--- %	---
Dodany na ostatnie 10 minut gotowania				
Sugar	Cukier trzcinowy Dry Deremara	1 kg (3.2%)	--- %	---
Dodany na ostatnie 10 minut gotowania				
Sugar	Cukier trzcinowy Muscovado	1 kg (3.2%)	--- %	---
Dodany na ostatnie 10 minut gotowania				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	200 g	60 min	13.3 %
Boil	Mosaic	100 g	30 min	12.6 %
Aroma (end of boil)	Liberty	100 g	5 min	4.8 %
Dry Hop	Centennial	200 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	69 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	50 g	Boil	15 min
Spice	Imbir	150 g	Boil	15 min