

## #43 Belgian Tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **22**
- SRM **5.4**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (74.3%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (11.4%)	79 %	10
Grain	Weyermann - Carapils	0.15 kg (4.3%)	78 %	4
Sugar	Glukoza	0.35 kg (10%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	5 %
Aroma (end of boil)	Styrian Golding	10 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	60 ml	Fermentum Mobile

### Notes

- Wyjątkowo słaba wydajność zacierania  
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