

ALA'TRIPEL

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **8.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pilsner malt | 2.3 kg (32.6%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (7.1%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1.6 kg (22.7%) | 78 % | 18 |
| Grain | Fawcett - Crystal | 0.25 kg (3.5%) | 70 % | 160 |
| Grain | Płatki pszeniczne | 0.75 kg (10.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (3.5%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.15 kg (2.1%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.25 kg (3.5%) | 85 % | 4 |
| Sugar | Cukier | 1 kg (14.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Wirfloc | 1 g | Boil | 10 min |
| Water Agent | Chlorek Wapnia | 4 g | Mash | 75 min |