

Belgian Tripel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **36**
- SRM **5.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (62.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (7%) | 78 % | 4 |
| Grain | Carahell | 0.15 kg (2.1%) | 77 % | 26 |
| Grain | caragold | 0.1 kg (1.4%) | 77 % | 120 |
| Grain | Biscuit Malt | 0.1 kg (1.4%) | 79 % | 45 |
| Sugar | cukier | 1.1 kg (15.4%) | 100 % | --- |
| Sugar | miód | 0.2 kg (2.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 22 g | 10 min | 4 % |
| Boil | Sybilla | 26 g | 50 min | 7 % |
| Boil | Sybilla | 14 g | 5 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safbrew T-58 | Ale | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|------|
| Other | cukier | 1000 g | Primary | --- |

Notes

- 13,5 brix po gotowaniu
duże straty przy przelewaniu do fermentora. Olbrzymia piana + uwięzienie w chmielinach. Ostatecznie w fermentorze 22,5l.
Temp. początkowa fermentacji 18,
podnoszona:
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