

BELGIAN TRIPEL 19 Blg # 19

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **19**
- SRM **5.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (85.2%)	80 %	4
Grain	Abbey Malt Weyermann	0.4 kg (6.6%)	75 %	45
Sugar	cukier kazdyzowany	0.5 kg (8.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	35 g	70 min	4.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Boil	Kazbek	15 g	10 min	4.6 %
Boil	Styrian Golding	15 g	1 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis