

## belgian tripel

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **25**
- SRM **5.7**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **0 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **0 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński            | 5 kg (62.5%)  | 81 %  | 4   |
| Grain | Monachijski           | 0.5 kg (6.3%) | 80 %  | 16  |
| Grain | Pszenica niesłodowana | 1 kg (12.5%)  | 75 %  | 3   |
| Grain | Biscuit Malt          | 0.3 kg (3.8%) | 79 %  | 45  |
| Grain | Weyermann - Carapils  | 0.2 kg (2.5%) | 78 %  | 4   |
| Sugar | cukier trzcinowy      | 1 kg (12.5%)  | 100 % | 2   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 20 g   | 60 min | 13.5 %     |
| Boil    | East Kent Goldings | 20 g   | 20 min | 5.1 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |       |        |                  |
|-----------------------------|-----|-------|--------|------------------|
| FM27 Artefakty<br>trapistów | Ale | Slant | 400 ml | Fermentum Mobile |
|-----------------------------|-----|-------|--------|------------------|