

## belgian tripel

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **27**
- SRM **5**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner malt	4.5 kg (70.3%)	82 %	4
Grain	Munich Malt	0.8 kg (12.5%)	78 %	18
Grain	Weyermann - Carapils	0.1 kg (1.6%)	78 %	4
Sugar	cukier	1 kg (15.6%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	4 %
Aroma (end of boil)	Styrian Golding	10 g	1 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Slant	200 ml	Wyeast Labs