

# Belgian Tripel

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	5 kg (90.9%)	--- %	---
Grain	Słód Monachijski	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Marynka	5 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	1000 g	Boil	5 min

## Notes

- Zacieranie:  
słód do 15 litrów wody o temperaturze 64°C  
-64°C - 25 min  
-72°C - 35 min  
-76°C i filtracja

Fermentacja:  
Drożdże S-33 gęstwa zebrana z dubla  
Burzliwa: 7 dni w temperaturze 20-22°C  
Cicha: 14 dni w temperaturze 20-22°C  
Odfementowało do 5°Blg

Rozlew:  
120g glukozy  
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