

# Belgian Tripel nr. 28

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (80.9%)	80 %	4
Grain	Biscuit Malt	0.3 kg (4.4%)	79 %	45
Grain	Caramel pils	0.2 kg (2.9%)	78 %	20
Sugar	cukier kandyzowany	0.8 kg (11.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	35 g	55 min	4.5 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	10 ml	Fermentum Mobile

## Notes

- cukier kandyzowany jasny dodany podczas fermentacji burzliwej w postaci syropu. Cukier rozpuszczamy, potem przegotowujemy, schładzamy i dodajemy do rozkręconej fermentacji  
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