

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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