

# BELGIAN TRIPLE

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **43 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **5 min** at **43C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC |
|-------|--|----------------|--------|-----|
| Grain | Pilzneński Bestmalz (Pilsen Malt)      | 6.1 kg (80.1%) | 80.5 % | 4   |
| Grain | Pszeniczny jasny Bestmalz (Wheat Malt) | 0.26 kg (3.4%) | 80 %   | 6   |
| Grain | Monachijski Bestmalz (Muich Malt)      | 0.13 kg (1.7%) | 80 %   | 16  |
| Grain | Karmel 150 Viking Malt                 | 0.13 kg (1.7%) | 75 %   | 150 |
| Sugar | Candi Sugar, Clear                     | 1 kg (13.1%)   | 78.3 % | 2   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 20 g   | 90 min | 7 %        |
| Boil    | Styrian Golding | 25 g   | 90 min | 3.6 %      |
| Boil    | Styrian Golding | 10 g   | 10 min | 3.6 %      |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| Wyeast XI 1214<br>Belgian Abbey | Ale  | Liquid | 200 ml | ---        |

### Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | Miod             | 0.25 g | Boil    | 10 min |
| Flavor | Skórka pomaraczy | 5 g    | Boil    | 10 min |
| Spice  | Kolendra         | 3 g    | Boil    | 10 min |
| Fining | Mech irlandzki   | 4 g    | Boil    | 15 min |