

# Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **29**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (81.5%)	80 %	4
Grain	Biscuit Malt	0.4 kg (4.3%)	79 %	45
Grain	Weyermann - Carapils	0.3 kg (3.3%)	78 %	4
Sugar	cukier jasny kandyzowany	1 kg (10.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	55 min	6 %
Boil	Styrian Golding	50 g	15 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile FM 25	Ale	Liquid	37.5 ml	fermentum