

Tripel

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **29**
- SRM **5.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Pilzneński	6 kg (82.2%)	80.5 %	4
Grain	Biscuit Malt	0.3 kg (4.1%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (2.7%)	78 %	4
Sugar	Candi Sugar, Clear	0.8 kg (11%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	45 min	12.9 %
Boil	Sybilla	30 g	30 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	350 ml	Fermentum Mobile