

# Tripel

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **7.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.55 kg (94.9%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	500 g	Boil	10 min