

Tripel 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **46.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Pilzneński | 10.64 kg (92.2%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.65 kg (5.6%) | 79 % | 16 |
| Grain | SPECIAL W | 0.25 kg (2.2%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Junga | 35 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|-----------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 327.27 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|-----------|---------|----------|
| Other | cukier | 3109.09 g | Primary | 3 day(s) |