

# Tripel

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **9.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	3.5 kg (70%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	82 %	4
Grain	Karmelowy żytni Strzegom	0.5 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	50 min	18 %
Aroma (end of boil)	Citra	30 g	5 min	13.3 %
Whirlpool	Citra	10 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Finings	Whirlfloc T	1 g	Boil	7 min

Water Agent	Siarczan magnezu - Sól Epsom	2 g	Mash	70 min
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