

# Tripel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **5.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (73.5%)   | 80 %  | 4   |
| Grain | Monachijski         | 0.5 kg (7.4%)  | 80 %  | 16  |
| Grain | Strzegom Karmel 30  | 0.5 kg (7.4%)  | 75 %  | 30  |
| Sugar | glukoza             | 0.8 kg (11.8%) | 80 %  | 0   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | lunga           | 30 g   | 60 min | 11 %       |
| Boil    | Styrian Golding | 30 g   | 10 min | 3.6 %      |

## Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 1000 ml | Fermentum Mobile |