

# Tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **31**
- SRM **6.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **7.95 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount          | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Mep@ Pils          | 2.4 kg (79.5%)  | 82 %  | 4   |
| Grain | Biscuit Malt       | 0.168 kg (5.6%) | 79 %  | 45  |
| Grain | Weyermann Carapils | 0.094 kg (3.1%) | 78 %  | 4   |
| Sugar | Candi Sugar, Clear | 0.35 kg (11.6%) | 100 % | 2   |
| Grain | Viking Karmel 300  | 0.006 kg (0.2%) | 70 %  | 300 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Sladek          | 10 g   | 60 min | 5.58 %     |
| Boil    | Mittelfruh      | 10 g   | 45 min | 3.7 %      |
| Boil    | Styrian Golding | 15 g   | 20 min | 4 %        |
| Boil    | Tradition       | 10 g   | 10 min | 5.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Wyeast 3787 | Ale  | Slant | 125 ml | Wyeast     |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- start w 18C 2 dni  
od 3 dnia podnoszone do 24C  
cukier dodany po 2 dniu  
*May 1, 2020, 11:03 PM*
- KXQNXCX  
9 l Auchan + 5 l przegotowana kranówka  
Ca - 63,6  
Mg - 14,8  
Na - 41,6  
Cl - 77,6  
SO4 - 74,5  
rez.alk - 101,7  
*May 24, 2020, 7:01 PM*