

Tripel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **29**
- SRM **6.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Malt Pilsneński | 4.5 kg (83%) | 80 % | 3.75 |
| Grain | Płatki owsiane | 0.5 kg (9.2%) | 85 % | 3 |
| Sugar | Cukier trzcinowy | 0.4 kg (7.4%) | 100 % | 0 |
| Grain | Viking Malt Czekoladowy Pszeniczny | 0.02 kg (0.4%) | 65 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga 2019 | 25 g | 60 min | 10 % |