

# Tripel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **29**
- SRM **6.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (69.9%)	82 %	4
Grain	Viking Munich Malt	1 kg (14%)	78 %	18
Grain	Weyermann - Carapils	0.15 kg (2.1%)	78 %	4
Sugar	Cukier	1 kg (14%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10.5 %
Boil	Cascade	20 g	15 min	8 %
Boil	Saaz (Czech Republic)	10 g	1 min	3.5 %
Boil	Cascade	10 g	1 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	30 ml	White Labs