

Tripel

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **18**
- SRM **4.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	6 kg (80%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16
Sugar	Cane (Beet) Sugar	1 kg (13.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	58 g	60 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	16 g	16 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	7 min

Flavor	cukier	1000 g	Boil	11 min
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Notes

- [https://wiki.piwo.org/Belgian_Tripel_\(Abbey_Tripel_II\)_,_Czes%C5%82aw_Dzie%C5%82ak_\(Dagome\)](https://wiki.piwo.org/Belgian_Tripel_(Abbey_Tripel_II)_,_Czes%C5%82aw_Dzie%C5%82ak_(Dagome))
Feb 28, 2021, 12:58 PM