

# Tripel klasyczny

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **21**
- SRM **6.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (77.8%)	80 %	4
Grain	Biscuit Malt	0.2 kg (4.4%)	79 %	45
Sugar	cukier kandyzowany biały	0.5 kg (11.1%)	100 %	0
Grain	Caramunich® typ I	0.1 kg (2.2%)	73 %	80
Grain	Pszeniczny	0.2 kg (4.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.54 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	1000 ml	Wyeast Labs