

## Tripel o.Dyrektora

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- Gravity **21.6 BLG**
- ABV ---
- IBU **29**
- SRM **7.3**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński          | 6 kg (75%)   | 80 %  | 4   |
| Grain | Cara Blonde - Castle Malting | 1 kg (12.5%) | 78 %  | 20  |
| Sugar | cukier kandyzowany           | 1 kg (12.5%) | 100 % | 2   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 40 g   | 60 min | 5.3 %      |
| Boil    | Hallertau       | 60 g   | 15 min | 5.4 %      |

### Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| FM27 | Ale  | Liquid | 39 ml  | ---        |