

Triple

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **24**
- SRM **6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4 kg (55.2%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (20.7%) | 82 % | 5 |
| Grain | Carabelge | 0.25 kg (3.4%) | 80 % | 30 |
| Grain | Monachijski | 0.5 kg (6.9%) | 80 % | 16 |
| Sugar | Candi Sugar, Clear | 1 kg (13.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Tettnang | 20 g | 55 min | 4 % |
| Boil | Sorachi Ace | 15 g | 55 min | 10 % |
| Aroma (end of boil) | Perle | 15 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |
| Water Agent | Gips | 60 g | Mash | 62 min |
| Water Agent | Chlorek wapnia 33% | 60 g | Mash | 62 min |

Notes

- Cukier dodać przed fermentacją. Schłodzić do 20st i mocno napowietrzyć. Zadać drożdże. 7-10 dni burzliwa maks. 26st. Po ustaniu przelać na cichą schłodzić i trzymać przez ok 3tyg. Nagazowanie 7g/l glukozy, przez tydzień w temp. pokojowej, następnie 4tyg w chłodnej piwnicy.
Dec 1, 2022, 11:35 AM