

# Triple z Bartkiem

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **8.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Biscuit Malt	1 kg (16.7%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	60 min	6.7 %
Aroma (end of boil)	Perle	20 g	10 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrowes m31	Ale	Dry	23 g	mangrows jack