

# TRIPPEL

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **27**
- SRM **6.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Sugar	Candi Sugar, Clear	0.5 kg (10%)	78.3 %	2
Grain	Abbey Malt Weyermann	0.25 kg (5%)	75 %	45
Grain	Pszeniczny	0.25 kg (5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Strong Ale	Ale	Slant	1000 ml	Wyeast Labs