

# Trippel Special

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **28**
- SRM **13.8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg (68.3%)	81 %	4
Grain	Strzegom Monachijski typ II	0.45 kg (5.4%)	79 %	22
Grain	Acid Malt	0.09 kg (1.1%)	58.7 %	6
Grain	Special B Malt	0.5 kg (6%)	65.2 %	260
Grain	special W	0.1 kg (1.2%)	65 %	280
Sugar	Candi Sugar, Clear	1.5 kg (18%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	70 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP590	Ale	Liquid	100 ml	white labs