

Trypel

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **22**
- SRM **16**
- 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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (61.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (12.3%)	79 %	10
Grain	Biscuit Malt	0.3 kg (3.7%)	79 %	45
Grain	Special B Malt	0.3 kg (3.7%)	65.2 %	315
Grain	Pszeniczny	0.5 kg (6.2%)	85 %	4
Sugar	Candi Sugar, Amber	0.5 kg (6.2%)	78.3 %	148
Sugar	Brown Sugar, Light	0.5 kg (6.2%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	Hallertau	25 g	60 min	4.5 %
Boil	Styrian Golding	15 g	25 min	3.6 %
Boil	Hallertau	15 g	25 min	4.5 %
Boil	Styrian Golding	15 g	5 min	3.6 %
Boil	Hallertau	10 g	5 min	4.5 %