

## 17# Tripel

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **5.1**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **11 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.7 kg (91.7%)	81 %	4
Grain	Abbey Malt Weyermann	0.39 kg (5.3%)	75 %	45
Grain	Chit Malt	0.22 kg (3%)	50 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Herkules	20 g	60 min	17 %
Boil	Strisselspalt	30 g	15 min	4 %
Boil	Strisselspalt	20 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31	Ale	Dry	20 g	Mangrove Jack's

### Notes

- dodać 1,6kg cukru w trakcie fermentacji  
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