

## 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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