

#28 Belgian Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **30**
- SRM **6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **0 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **0 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55.6%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (27.8%)	79 %	6
Grain	Weyermann - Acidulated Malt	0.2 kg (2.8%)	80 %	6
Grain	Biscuit Malt	0.3 kg (4.2%)	79 %	45
Grain	Castlemalting - Cara Clair	0.2 kg (2.8%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (6.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	East Kent Goldings	25 g	60 min	6 %
Boil	Styrian Golding	30 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew T-58	Ale	Slant	300 ml	---
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