

#49 Tripel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **6.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **14.8 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (70.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (8.5%) | 79 % | 16 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (5.3%) | 78 % | 20 |
| Grain | Abbey Malt Weyermann | 0.25 kg (5.3%) | 75 % | 45 |
| Sugar | Candi Sugar, Clear | 0.5 kg (10.6%) | 78.3 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga PL | 12 g | 60 min | 11 % |
| Aroma (end of boil) | lunga PL | 14 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|------------|
| Mangrove Jack's M31 Belgian Tripel | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |