

Belg x3

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **25**
- SRM **8.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (68.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (22.7%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (4.5%)	75 %	45
Grain	Carabelge	0.3 kg (4.5%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	20 g	20 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Sugar	1000 g	Primary	5 day(s)
-------	-------	--------	---------	----------