

# belgian tripel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **29**
- SRM **6.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.6 kg (75.8%)	82 %	4
Grain	Monachijski	0.4 kg (8.4%)	80 %	16
Grain	zakwaszajacy	0.1 kg (2.1%)	80 %	3
Sugar	Candi Sugar, Clear	0.5 kg (10.5%)	78.3 %	2
Grain	Biscuit Malt	0.15 kg (3.2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Hallertau	30 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	100 ml	Wyeast Labs