

Belgian Tripel

- Gravity **18.9 BLG**
- ABV ---
- IBU **16**
- SRM **6.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **22.6 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (63.2%)	80 %	4
Grain	Carabelge	1 kg (10.5%)	80 %	30
Grain	Strzegom Pszeniczny	1 kg (10.5%)	81 %	6
Grain	Płatki owsiane	0.5 kg (5.3%)	--- %	---
Sugar	Cukier kandyzowany	1 kg (10.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Hellertau Hersbrucker	30 g	60 min	2.5 %
Boil	Hellertau Hersbrucker	30 g	15 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min
Herb	Korzeń lukrecji	20 g	Boil	15 min
Other	Skórka z pomarańczy (świeża)	200 g	Boil	5 min
Herb	Kolendra	10 g	Boil	0 min