

# Belgian Tripel

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **33**
- SRM **3.4**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (77.9%)	80.5 %	2
Grain	Vienna Malt	0.5 kg (6.5%)	78 %	8
Sugar	cukier kandyz biały	1 kg (13%)	100 %	---
Grain	Castlemalting - Cara Clair	0.2 kg (2.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	7 %
Boil	Puławski	20 g	10 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %