

# Belgian Triple 1.0

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **43**
- SRM **5.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Sugar	Cukier	1 kg (16.7%)	--- %	---

Dodane po 40 min gotowania

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	60 min	3.6 %
Boil	Styrian Golding	60 g	30 min	3.6 %
Boil	Marynka	10 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN ABBEY M47 Mangrove Jack's	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier	1000 g	Boil	20 min