

Belgijski Tripel #1 - Browar na Wyżynie

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **23**
- SRM **7.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzński Viking Malt	4.1 kg (65.6%)	80 %	5
Sugar	cukier	1.25 kg (20%)	--- %	---
Grain	bursztynowy cookie Viking Malt	0.5 kg (8%)	72 %	70
Grain	płatki owsiane	0.4 kg (6.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	15 g	45 min	12.5 %
Boil	Lublin (Lubelski) - granulát	25 g	15 min	3.3 %
Aroma (end of boil)	Lublin (Lubelski) - granulát	15 g	7 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	30 ml	FM
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Extras

Type	Name	Amount	Use for	Time
Other	cukier	750 g	Boil	5 min
Fining	mech irlandzki	2 g	Boil	15 min