

LEM | Belgian Triple

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **5.2**
- 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 **30 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Malt Pilsneński | 2.7 kg (69.2%) | 82 % | 4 |
| Grain | Viking Malt Monachijski Jasny | 0.5 kg (12.8%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.1 kg (2.6%) | 78 % | 4 |
| Sugar | Cukier kandyzowany biały | 0.6 kg (15.4%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 13.5 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | Cascade | 10 g | 1 min | 6 % |
| Boil | Saaz (Czech Republic) | 10 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 21 ml | White Labs |