

Tripel#1

- Gravity **19.1 BLG**
- ABV ---
- IBU **29**
- SRM **5.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Bruntal Pilsneński | 5 kg (73.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (10.3%) | 79 % | 14 |
| Grain | Weyermann - Carapils | 0.1 kg (1.5%) | 78 % | 4 |
| Sugar | Corn Sugar (Dextrose) | 1 kg (14.7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Cascade | 10 g | 1 min | 6 % |
| Boil | Styrian Golding | 10 g | 1 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| be-256 | Ale | Slant | 200 ml | fermentis |