

TRIPEL

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **6.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 6.5 kg (83.9%) | 81 % | 4 |
| Adjunct | Candi Sugar, Clear | 1 kg (12.9%) | 78.3 % | 2 |
| Adjunct | Brown Sugar, Dark | 0.25 kg (3.2%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Saaz late | 30 g | 60 min | 1.7 % |
| Boil | Tettnanger | 50 g | 60 min | 3.8 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Boil | Chinook | 15 g | 5 min | 13 % |
| Boil | Mandarina Bavaria | 20 g | 0 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 330 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-------|
| Spice | Szafran | 2.5 g | Boil | 5 min |
| Spice | Pieprz czarny | 5 g | Boil | 5 min |