

Tripel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **26**
- SRM **6.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **65 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **66 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **65C**
- Keep mash **20 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (81.1%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.8%) | 75 % | 45 |
| Grain | Platki owsiane | 0.4 kg (5.4%) | 85 % | 3 |
| Sugar | Cukier | 0.5 kg (6.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 5 min | 12 % |
| Boil | lunga | 20 g | 60 min | 11 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 20 ml | Fermentum Mobile |