

TRIPEL

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **38**
- SRM **5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6.15 kg (86%)	80.5 %	4
Grain	Weyermann - Carapils	0.4 kg (5.6%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6
Sugar	Candi Sugar, Clear	0.5 kg (7%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	10 min

Notes

- WODA DEMI 50%
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