

# tripel G

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **8.9**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	7 kg (58.3%)	79 %	16
Grain	Strzegom Pilzneński	4 kg (33.3%)	80 %	4
Sugar	Candi Sugar, Clear	1 kg (8.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	East Kent Goldings	50 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 26	Ale	Liquid	300 ml	Fermentum Mobile