

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 |