

Tripel Hassański

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **32**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.4 kg (78.3%) | 80.5 % | 2 |
| Grain | Biscuit Malt | 0.3 kg (4.3%) | 79 % | 45 |
| Grain | Weyermann - Carapils | 0.2 kg (2.9%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 1 kg (14.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 6.8 % |
| Boil | Fuggles | 30 g | 30 min | 5.6 % |
| Boil | Saaz (Czech Republic) | 12 g | 10 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 200 ml | --- |