

# Tripel K

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **18**
- SRM **4.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **3 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 5 kg (58.8%)   | 81 %   | 4   |
| Grain | Pszeniczny           | 1.5 kg (17.6%) | 85 %   | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (11.8%)   | 61 %   | 5   |
| Sugar | Candi Sugar, Clear   | 1 kg (11.8%)   | 78.3 % | 2   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 70 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |

## Yeasts

| Name                           | Type | Form   | Amount  | Laboratory  |
|--------------------------------|------|--------|---------|-------------|
| Wyeast - Trappist High Gravity | Ale  | Liquid | 3000 ml | Wyeast Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                   |     |      |       |
|-------|-------------------|-----|------|-------|
| Spice | kolendra          | 5 g | Boil | 5 min |
| Spice | skórka pomarańczy | 5 g | Boil | 5 min |