

## Tripel ligowy 2

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **30**
- SRM **4.5**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (94.1%)	81 %	4
Sugar	Cane (Beet) Sugar	0.25 kg (5.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	5.3 %
Boil	Sybilla	10 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	150 ml	Fermentum Mobile