

Tripel Nipel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **27**
- SRM **4.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Briess - Pilsen Malt | 5.5 kg (80.9%) | 87 % | 2 |
| Grain | Briess - Carapils Malt | 0.25 kg (3.7%) | 87 % | 3 |
| Grain | Abbey Malt Weyermann | 0.25 kg (3.7%) | 87 % | 45 |
| Sugar | Candi Sugar, Clear | 0.8 kg (11.8%) | 90 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau | 45 g | 60 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 35 g | 15 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale | Liquid | 40 ml | White Labs |

Notes

- 35 min 65c
30 min 72c
17 brix after boiling (16.3 blg)
added inverted sugar at 3rd day of fermentation (high attenuation)
poured to 2nd fermentation after 9 days (8 brix)
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