

# Tripel próbny

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **27**
- SRM **5.8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Pilzneński	4.5 kg (82.4%)	80.5 %	4
Grain	Biscuit Malt	0.25 kg (4.6%)	79 %	45
Grain	Weyermann - Carapils	0.15 kg (2.7%)	78 %	4
Sugar	Candi Sugar, Clear	0.56 kg (10.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	45 min	12.9 %
Boil	Sybilla	21 g	30 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	245 ml	Fermentum Mobile