

## Tripel test#1

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **7.4**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.8 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **4.3 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.2 kg (70.6%)	80.5 %	4
Grain	Cara Ruby Castle	0.25 kg (14.7%)	72 %	49
Sugar	Cane (Beet) Sugar	0.25 kg (14.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	5 g	60 min	9 %
Boil	Mount Hood	5 g	15 min	5.5 %
Aroma (end of boil)	Mount Hood	5 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	3 g	---