

# Triple z Bartkiem

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **8.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Biscuit Malt         | 1 kg (16.7%) | 79 %  | 50  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Perle | 35 g   | 60 min | 6.7 %      |
| Aroma (end of boil) | Perle | 20 g   | 10 min | 6.7 %      |

## Yeasts

| Name          | Type | Form | Amount | Laboratory     |
|---------------|------|------|--------|----------------|
| mangrowes m31 | Ale  | Dry  | 23 g   | mangrowes jack |