

# Trippel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **26**
- SRM **8.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.74 kg (74.2%)	81 %	5
Grain	Strzegom Monachijski typ II	0.45 kg (5.8%)	79 %	22
Grain	Acid Malt	0.09 kg (1.2%)	58.7 %	6
Sugar	Cukier biały	0.9 kg (11.6%)	100 %	2
Grain	Abbey Castle	0.26 kg (3.4%)	80 %	45
Grain	Biscuit Malt	0.1 kg (1.3%)	79 %	45
Sugar	Candi Sugar, Amber	0.2 kg (2.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Halertauer Tradition	30 g	60 min	7.1 %
Boil	Cascade	10 g	30 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM 28 Habit Opata	Ale	Liquid	44.9 ml	---
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