

trippel belgian szkic

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **30**
- SRM **6.1**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (78.3%)	81 %	4
Grain	Biscuit Malt	0.22 kg (4.9%)	79 %	45
Grain	Monachijski	0.15 kg (3.4%)	80 %	16
Sugar	Candi Sugar, Clear	0.6 kg (13.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	13 g	10 min	4.5 %
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Magnum	5 g	20 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	200 ml	White Labs