

# trypel

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **21**
- SRM **7.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (74.3%)	80 %	4
Grain	Biscuit Malt	0.7 kg (9.5%)	79 %	50
Grain	Weyermann - Carapils	0.5 kg (6.8%)	78 %	4
Sugar	cukier	0.7 kg (9.5%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tradition	35 g	60 min	6 %
Aroma (end of boil)	halertauer mittelfruh	25 g	15 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	900 ml	Fermentum Mobile