

Trypel_v1

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **30**
- SRM **10.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (84.6%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	0.12 kg (1.5%)	75 %	3
Sugar	Candi Sugar, Amber	0.5 kg (6%)	78.3 %	180
Sugar	Candi Sugar, Clear	0.15 kg (1.8%)	78.3 %	2
Sugar	Cukier biały	0.5 kg (6%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	10 g	1 min	6 %
Boil	Saaz (Czech Republic)	10 g	1 min	4.5 %

Notes

- Cukier 1,00kg - 1 litr syropu cukrowego został dodany po kilku dniach kiedy fermentacja była już zaawansowana
Aug 28, 2017, 10:13 AM