

## #49 Tripel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **6.4**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **14.8 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

### Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński          | 3.3 kg (70.2%) | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I   | 0.4 kg (8.5%)  | 79 %   | 16  |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (5.3%) | 78 %   | 20  |
| Grain | Abbey Malt Weyermann         | 0.25 kg (5.3%) | 75 %   | 45  |
| Sugar | Candi Sugar, Clear           | 0.5 kg (10.6%) | 78.3 % | 5   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga PL | 12 g   | 60 min | 11 %       |
| Aroma (end of boil) | lunga PL | 14 g   | 15 min | 11 %       |

### Yeasts

| Name                               | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|------------|
| Mangrove Jack's M31 Belgian Tripel | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 1.25 g | Boil    | 12 min |