

Belg x3

- Gravity **18.9 BLG**
- ABV ---
- IBU **25**
- SRM **8.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (68.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (22.7%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.5%) | 75 % | 45 |
| Grain | Carabelge | 0.3 kg (4.5%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 6 % |
| Boil | Cascade | 20 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------|--------|---------|----------|
| Spice | Sugar | 1000 g | Primary | 5 day(s) |
|-------|-------|--------|---------|----------|