

# Belgian Tripel 18.0 Blg

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **37**
- SRM **14.1**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyerman pale ale	1 kg (14.3%)	--- %	5.5
Grain	Strzegom Monachijski typ I	4 kg (57.1%)	79 %	16
Grain	Carabelge	1 kg (14.3%)	80 %	30
Grain	Caramunich® typ I	1 kg (14.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	60 g	55 min	4.5 %
Boil	Sterling	60 g	15 min	4.5 %
Mash	Willamette	60 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	34.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	300 g	Boil	10 min