

## belgian tripel #2

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **4.5**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pilsneński zero | 3.6 kg (87.8%) | 82 %   | 4   |
| Sugar | Candi Sugar, Clear     | 0.4 kg (9.8%)  | 78.3 % | 2   |
| Grain | zakwaszający           | 0.1 kg (2.4%)  | 80 %   | 7   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Nelson Sauvín         | 17 g   | 60 min | 11.2 %     |
| Boil    | Saaz (Czech Republic) | 10 g   | 15 min | 4.5 %      |

### Yeasts

| Name                   | Type | Form   | Amount | Laboratory  |
|------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey | Ale  | Liquid | 100 ml | Wyeast Labs |