

# Belgian Tripel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **6.4**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6 kg (76.9%)	81 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (6.4%)	79 %	22
Grain	Abbey Malt Weyermann	0.3 kg (3.8%)	75 %	45
Sugar	cukier	1 kg (12.8%)	78.3 %	2

na 3-4 dzień burzliwej

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	350 ml	Fermentum Mobile