

## Belgian tripel

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **23**
- SRM **4.7**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - 6 Row Brewers Malt | 4 kg (54.1%)   | 78 %   | 4   |
| Grain | Castlemalting - Cara Clair  | 1 kg (13.5%)   | 78 %   | 4   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (13.5%)   | 85 %   | 5   |
| Sugar | Candi Sugar, Clear          | 1.4 kg (18.9%) | 78.3 % | 2   |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Mackiniac | 10 g   | 30 min | 10 %       |
| Boil                | Mackiniac | 20 g   | 20 min | 10 %       |
| Aroma (end of boil) | Mackiniac | 20 g   | 10 min | 10 %       |

### Yeasts

| Name                              | Type | Form   | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP545 - Belgian Strong Ale Yeast | Ale  | Liquid | 40 ml  | White Labs |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Other       | Witamina C     | 4 g    | Boil    | 10 min |
| Fining      | Mech irlandzki | 5 g    | Boil    | 10 min |
| Water Agent | Kwas fosforowy | 20 g   | Mash    | 10 min |

### Notes

- Kwasowość zacieru musi mieć 5.4-5.8 pH  
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