

# Belgian Tripel 50l

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **8.4**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.6 liter(s)**
- Total mash volume **52.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.7 kg (61.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1.8 kg (12.8%)	79 %	22
Grain	Weyermann - Carapils	0.9 kg (6.4%)	78 %	4
Sugar	Candi Sugar, Clear	0.9 kg (6.4%)	78.3 %	2
Grain	Abbey Castle	1.8 kg (12.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	8 %
Boil	Amarillo	25 g	30 min	8 %
Aroma (end of boil)	Citra	25 g	10 min	14.2 %
Aroma (end of boil)	Citra	25 g	5 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	40 g	Fermentis
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