

Belgian Tripel HBeer

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **25**
- SRM **6**
- Style **Belgian Golden Strong Ale**

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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.2 kg (81.6%)	80 %	4
Grain	Abbey Malt Weyermann	0.4 kg (5.3%)	75 %	45
Sugar	Candi Sugar, Clear	0.5 kg (6.6%)	78.3 %	2
Grain	Rice, Flaked	0.5 kg (6.6%)	70 %	2
Grain	Płatki pszeniczne	0 kg	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	35 g	70 min	4.6 %
Boil	Kazbek	15 g	60 min	4.6 %
Boil	Styrian Golding	15 g	60 min	3.6 %
Aroma (end of boil)	Styrian Golding	15 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	150 ml	Fermentum Mobile