

# Belgian Tripel I

- Gravity **20 BLG**
- ABV ---
- IBU **37**
- SRM **8.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.78 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **57.8C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (70%)	81 %	4
Grain	Monachijski	1.5 kg (15%)	80 %	16
Grain	Briess - Carapils Malt	0.5 kg (5%)	74 %	3
Sugar	Sugar, Clear	1 kg (10%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %
Whirlpool	Saaz (Czech Republic)	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Slant	400 ml	White Labs