

# Belgian USA Hops Tripel

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **31**
- SRM **6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (84.3%)	85 %	4
Sugar	Candi Sugar, Clear	0.9 kg (10.8%)	100 %	2
Grain	Biscuit Malt	0.4 kg (4.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Strata	30 g	5 min	13.6 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %
Dry Hop	Idaho 7	50 g	3 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	12 min
Water Agent	Gips piwowarski	2 g	Mash	---