

# citra tripel

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **5.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	6.4 kg (82.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.4 kg (5.1%)	79 %	22
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	6
Sugar	Candi Sugar, Clear	0.9 kg (11.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Whirlpool	Citra	70 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast farmhouse	Ale	Slant	150 ml	wyeast

amalgamation	Ale	Slant	100 ml	yeast bay
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