

Hoppy Tripel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **41**
- SRM **5.1**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 7 kg (90.3%) | 80 % | 5 |
| Sugar | Candi Sugar, Clear | 0.75 kg (9.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11.5 % |
| Whirlpool | Amora Preta | 100 g | 20 min | 9.4 % |
| Dry Hop | Amora Preta | 100 g | 3 day(s) | 9.4 % |
| Dry Hop | Vermehlo | 50 g | 3 day(s) | 10 % |
| Dry Hop | ZU12 | 200 g | 3 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Slant | 250 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------|-------|------|--------|
| Water Agent | CaCl2 | 5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Water Agent | Whirlfloc-T | 2.5 g | Boil | 10 min |