

## P.26 - Belgian Tripel

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **20**
- SRM **7.2**
- 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 **60 min**
- Evaporation rate **11 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6 kg (65.9%)	81 %	5
Grain	Barley, Flaked	1 kg (11%)	70 %	4
Grain	Biscuit Malt	0.5 kg (5.5%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (2.2%)	78 %	4
Sugar	Candi Sugar, Clear	1 kg (11%)	78.3 %	2
Sugar	Biały cukier	0.4 kg (4.4%)	78 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	Styrian Wolf	30 g	10 min	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1 ml	Fermentum Mobile