

# Potrójna Belgia

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **21**
- SRM **6.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński 3,2-4,5 EBC Strzegom	5.5 kg (75.3%)	80 %	4
Grain	Słód biscuit 50 EBC Castlemalting	0.3 kg (4.1%)	77 %	50
Grain	Karmelowy Jasny 30EBC Strzegom	0.5 kg (6.8%)	75 %	30
Sugar	Cukier kandyzowany jasny	1 kg (13.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	35 g	55 min	5.5 %
Boil	Savinjski Golding	30 g	15 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M31	Ale	Slant	1000 ml	---