

Smalfox Tripel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **5.9**
- Style **Belgian Pale Ale**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Monachijski	0.5 kg (7.1%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	płatki jęczmienne	0.5 kg (7.1%)	60 %	4
Grain	Żytni	0.5 kg (7.1%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.1 %
Boil	Sybilla	30 g	60 min	6.9 %
Aroma (end of boil)	Willamette	20 g	5 min	5 %
Aroma (end of boil)	Cascade PL	10 g	5 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	cukier trzcinowy	1000 g	Boil	5 min
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