

# Tiple Blond

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.28 kg (86%)	80.5 %	2
Grain	Cara Blonde - Castle Malting	0.46 kg (7.5%)	78 %	20
Grain	Castlemalting - Cara Clair	0.2 kg (3.3%)	78 %	4
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	21 g	55 min	15.5 %
Aroma (end of boil)	Perle	10 g	5 min	7 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Abbaye	Ale	Dry	2.2 g	fermentis