

Tripel

- Gravity **20 BLG**
- ABV ---
- IBU **36**
- SRM **7.9**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | zakwaszający | 0.06 kg (0.8%) | 80 % | 15 |
| Grain | Weyermann - Carabelge | 0.626 kg (8.8%) | 30 % | 35 |
| Grain | Pilzneński | 5.9 kg (82.8%) | 81 % | 4 |
| Sugar | cukier kandyzowany | 0.54 kg (7.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | magnum | 33 g | 60 min | 11.5 % |
| Boil | Styrian Goldings | 10 g | 15 min | 4.5 % |