

Tripel 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **46.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10.64 kg (92.2%)	81 %	4
Grain	Strzegom Monachijski typ I	0.65 kg (5.6%)	79 %	16
Grain	SPECIAL W	0.25 kg (2.2%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	35 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	327.27 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	cukier	3109.09 g	Primary	3 day(s)