

# Tripel

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- Gravity **17.2 BLG**
- ABV ---
- IBU **31**
- SRM **6.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Sugar	Miód Rzepakowy	1 kg (14.3%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	30 g	14 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	125 ml	Fermentum Mobile