

# Tripel

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **9.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pale Ale Viking malt     | 3.5 kg (70%) | 80 %  | 5   |
| Grain | Pszeniczny               | 1 kg (20%)   | 82 %  | 4   |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (10%) | 75 %  | 150 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Summit | 20 g   | 50 min | 18 %       |
| Aroma (end of boil) | Citra  | 30 g   | 5 min  | 13.3 %     |
| Whirlpool           | Citra  | 10 g   | 0 min  | 13.3 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale  | Slant | 500 ml | ---        |

## Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1 g    | Boil    | 7 min |

|             |                                 |     |      |        |
|-------------|---------------------------------|-----|------|--------|
| Water Agent | Siarczan magnezu -<br>Sól Epsom | 2 g | Mash | 70 min |
|-------------|---------------------------------|-----|------|--------|