

# Tripel

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **26**
- SRM **6.6**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **66 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **65C**
- Keep mash **20 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.1%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (6.8%)	75 %	45
Grain	Platki owsiane	0.4 kg (5.4%)	85 %	3
Sugar	Cukier	0.5 kg (6.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	5 min	12 %
Boil	lunga	20 g	60 min	11 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	20 ml	Fermentum Mobile