

# Tripel Centrum Piwowarstwa

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- Gravity **19.6 BLG**
- ABV ---
- IBU **34**
- SRM **6.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.84 kg (86.4%)	80 %	4
Grain	Strzegom Karmel 30	0.48 kg (6.1%)	75 %	30
Sugar	cukier kandyzowany biały	0.6 kg (7.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	42 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	24 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	36 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	cukier	600 g	Boil	10 min