

Tripel Centrum Piwowarstwa

- 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 |