

# Tripel K

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **18**
- SRM **4.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **3 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (58.8%)	81 %	4
Grain	Pszeniczny	1.5 kg (17.6%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (11.8%)	61 %	5
Sugar	Candi Sugar, Clear	1 kg (11.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	3000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	5 g	Boil	5 min
Spice	skórka pomarańczy	5 g	Boil	5 min