

# Tripel Nipel

---

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **27**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (80.9%)	87 %	2
Grain	Briess - Carapils Malt	0.25 kg (3.7%)	87 %	3
Grain	Abbey Malt Weyermann	0.25 kg (3.7%)	87 %	45
Sugar	Candi Sugar, Clear	0.8 kg (11.8%)	90 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	45 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	35 g	15 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	40 ml	White Labs

## Notes

- 35 min 65c  
30 min 72c  
17 brix after boiling (16.3 blg)  
added inverted sugar at 3rd day of fermentantion (high attenuation)  
poured to 2nd fermentation after 9 days (8 brix)  
*Jan 20, 2018, 5:32 PM*