

Tripel test#1

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **7.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **4.3 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.2 kg (70.6%) | 80.5 % | 4 |
| Grain | Cara Ruby Castle | 0.25 kg (14.7%) | 72 % | 49 |
| Sugar | Cane (Beet) Sugar | 0.25 kg (14.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 5 g | 60 min | 9 % |
| Boil | Mount Hood | 5 g | 15 min | 5.5 % |
| Aroma (end of boil) | Mount Hood | 5 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 3 g | --- |