

## tripel v.2

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- Gravity **17.1 BLG**
- ABV ---
- IBU **26**
- SRM **5.2**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **20.1 liter(s)**

### Steps

- Temp **66 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75.9%)	81 %	4
Grain	blond	0.45 kg (7.6%)	72 %	4
Grain	Biscuit Malt	0.33 kg (5.6%)	79 %	45
Grain	Briess - Carapils Malt	0.15 kg (2.5%)	74 %	3
Sugar	cukier kandyzownay	0.5 kg (8.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	10 %
Boil	Lublin (Lubelski)	20 g	25 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
belgian M31 mangrove	Ale	Dry	10 g	mangrove