

## Trzy po trzy

---

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **19**
- SRM **4.5**
- 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 **20 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (27.8%)	80 %	5
Grain	Viking Pale Ale malt	2 kg (27.8%)	80 %	5
Grain	Viking Wheat Malt	2 kg (27.8%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4
Sugar	Cane (Beet) Sugar	1 kg (13.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Cascade PL	20 g	15 min	5.2 %
Aroma (end of boil)	Cascade PL	10 g	1 min	5.2 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Triple	Ale	Dry	10 g	Mangrove Jack's