

# Tripel

- Gravity **17.2 BLG**
- ABV ---
- IBU **31**
- SRM **6.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (71.4%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 %  | 16  |
| Sugar | Miód Rzepakowy             | 1 kg (14.3%) | --- % | 4   |

## Hops

| Use for | Name              | Amount | Time      | Alpha acid |
|---------|-------------------|--------|-----------|------------|
| Boil    | Marynka           | 30 g   | 40 min    | 10 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min    | 4 %        |
| Dry Hop | Lublin (Lubelski) | 30 g   | 14 day(s) | 4 %        |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 125 ml | Fermentum Mobile |