triple

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **27**
- SRM **6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg *(85.5%)*	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg *(6.6%)*	75 %	45
Sugar	cukier kandyzowany	0.5 kg *(6.6%)*	100 %	---
Grain	glokoza	0.1 kg *(1.3%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	60 min	4.5 %
Aroma (end of boil)	Crystal	40 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 26	Ale	Liquid	500 ml	starter