

BELGIAN TRIPLE

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **43 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **5 min** at **43C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Bestmalz (Pilsen Malt)	6.1 kg (80.1%)	80.5 %	4
Grain	Pszeniczny jasny Bestmalz (Wheat Malt)	0.26 kg (3.4%)	80 %	6
Grain	Monachijski Bestmalz (Muich Malt)	0.13 kg (1.7%)	80 %	16
Grain	Karmel 150 Viking Malt	0.13 kg (1.7%)	75 %	150
Sugar	Candi Sugar, Clear	1 kg (13.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	90 min	7 %
Boil	Styrian Golding	25 g	90 min	3.6 %
Boil	Styrian Golding	10 g	10 min	3.6 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast XI 1214 Belgian Abbey	Ale	Liquid	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Miod	0.25 g	Boil	10 min
Flavor	Skórka pomaraczy	5 g	Boil	10 min
Spice	Kolendra	3 g	Boil	10 min
Fining	Mech irlandzki	4 g	Boil	15 min