

# Belgian USA Hops Tripel

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **31**
- SRM **6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (84.3%)   | 85 %  | 4   |
| Sugar | Candi Sugar, Clear  | 0.9 kg (10.8%) | 100 % | 2   |
| Grain | Biscuit Malt        | 0.4 kg (4.8%)  | 79 %  | 45  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 30 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Strata     | 30 g   | 5 min    | 13.6 %     |
| Aroma (end of boil) | Mosaic     | 30 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Centennial | 30 g   | 0 min    | 10.5 %     |
| Dry Hop             | Strata     | 50 g   | 3 day(s) | 13.6 %     |
| Dry Hop             | Idaho 7    | 50 g   | 3 day(s) | 12.7 %     |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapiistów | Ale  | Slant | 500 ml | Fermentum Mobile |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | mech irlandzki  | 5 g    | Boil    | 12 min |
| Water Agent | Gips piwowarski | 2 g    | Mash    | ---    |