

## #20 Tripel

- Gravity **19.6 BLG**
- ABV ---
- IBU **32**
- SRM **8**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński   | 4.8 kg (69.6%) | 80 %   | 4   |
| Grain | Jęczmień niesłodowany | 0.5 kg (7.2%)  | 75 %   | 2   |
| Grain | Caraaroma             | 0.1 kg (1.4%)  | 78 %   | 400 |
| Grain | Biscuit Malt          | 0.2 kg (2.9%)  | 79 %   | 45  |
| Grain | Pszeniczny            | 0.5 kg (7.2%)  | 85 %   | 4   |
| Sugar | Candi Sugar, Clear    | 0.5 kg (7.2%)  | 78.3 % | 2   |
| Sugar | Brown Sugar, Light    | 0.3 kg (4.3%)  | 100 %  | 16  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Waimea             | 15 g   | 60 min | 17 %       |
| Boil    | East Kent Goldings | 25 g   | 15 min | 5.1 %      |
| Boil    | Styrian Golding    | 25 g   | 15 min | 3.6 %      |
| Boil    | East Kent Goldings | 25 g   | 7 min  | 5.1 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Slant | 300 ml | Fermentum Mobile |