

#23 Tripel

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **32**
- SRM **6.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.7 kg (73.9%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (13%) | 79 % | 45 |
| Sugar | Cukier kandyzowany | 0.3 kg (13%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 7.8 % |
| Aroma (end of boil) | Marynka | 10 g | 5 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Mangrove Jack's M31 Tripel | Ale | Dry | 10 g | --- |

Notes

- Może dam 25/30g płatków kasztanowych średnio opiekanych na tydzień/dwa leżakowania.
Mar 14, 2022, 8:11 AM