

## #46 Torfowy Tripel

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **37**
- SRM **5.2**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **6.2 liter(s)**
- Trub loss **14 %**
- Size with trub loss **7.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **9.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chateau Whisky 35 ppm	3 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	---