

# Belgian Tripel

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **17**
- SRM **5**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (88.1%)	80 %	4
Grain	Abbey Castle	0.2 kg (3.4%)	80 %	45
Sugar	cukier	0.5 kg (8.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	35 g	70 min	3.8 %
Boil	Lomik	15 g	10 min	3.8 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Boil	Styrian Golding	15 g	1 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t 58	Ale	Slant	60 ml	fermentis