

# Belgian Tripel

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **18**
- SRM **10.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (83.6%)	80 %	26
Sugar	Cukier	1 kg (16.4%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	13.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa 2 szczepów belgijskich	Ale	Slant	150 ml	---