

BR/012 Belgian Tripel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **18**
- SRM **5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (70.4%)	80 %	3
Grain	Strzegom Monachijski typ I	1 kg (14.1%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (4.2%)	78 %	4
Sugar	Cukier kandyzowany biały	0.8 kg (11.3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	35 g	60 min	5.5 %
Boil	Tradition	15 g	10 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	200 ml	Fermentum Mobile