

# Ćwiadrupel

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- Gravity **23.3 BLG**
- ABV ---
- IBU ---
- SRM **15.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (39.7%)	81 %	4
Sugar	Candi Sugar, Clear	1 kg (13.2%)	78.3 %	2
Grain	Weyermann Specjal W	0.4 kg (5.3%)	68 %	300
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Grain	Carabelge	0.4 kg (5.3%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (22.5%)	80 %	---
Grain	Jęczmień palony	0.05 kg (0.7%)	55 %	985