

# One punch man

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **10.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	2.7 kg (84.4%)	81 %	26
Sugar	Cukier	0.5 kg (15.6%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	15 min	9.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	14.3 %
Boil	Columbus/Tomahawk/Zeus	15 g	0 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN TRIPEL M31 Mangrove Jack's	Lager	Dry	11.5 g	Fermentis

## Notes

- 12.10.2018 - Start drożdży
- 17.10.2018 - Dodane 500g Cukru białego
- Oct 17, 2018, 7:58 AM