

## Testupel

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **22**
- SRM **38.6**
- Style **Belgian Dark Strong Ale**

### 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 **1 %/h**
- Boil size **13.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	90 %	250
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	45
Sugar	Brown Sugar, Light	0 kg	100 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	6.3 %
Boil	Cascade	15 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's M31 Belgian Tripel	Ale	Dry	11.5 g	Mangrove Jack's