

Tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **29**
- SRM **5.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (84%) | 81 % | 4 |
| Grain | Monachijski | 0.24 kg (4%) | 80 % | 16 |
| Grain | Carahell | 0.11 kg (1.8%) | 77 % | 30 |
| Sugar | Corn Sugar (Dextrose) | 0.6 kg (10.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 5.6 % |
| Aroma (end of boil) | Fuggles | 20 g | 10 min | 5.6 % |
| Aroma (end of boil) | Oktawia | 10 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 200 ml | Fermentum Mobile |