

# Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **25**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (80.3%)	80.5 %	2
Grain	Abbey Malt Weyermann	0.15 kg (2.2%)	75 %	45
Grain	carapils	0.2 kg (2.9%)	--- %	---
Sugar	Candi Sugar, Clear	0.85 kg (12.4%)	78.3 %	2
Grain	Carabelge	0.15 kg (2.2%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	55 min	12.2 %
Boil	Mosaic	10 g	15 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- 29 L, 13,7 Blg do gotowania  
odfermentowało do 2 Blg  
*Apr 2, 2024, 4:09 PM*