

# Tryplowe

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **24**
- SRM **25.8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.4%)	80 %	5
Grain	Monachijski	0.73 kg (10.6%)	80 %	16
Grain	Special B Malt	0.65 kg (9.4%)	65.2 %	315
Grain	Fawcett - Dark Crystal	0.23 kg (3.3%)	71 %	300
Grain	Cararye	0.3 kg (4.3%)	70 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	70 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's