

## Damn sum Tripel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **23**
- SRM **5.4**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (67.1%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg (5.1%)	75 %	30
Grain	Weyermann - Carapils	0.4 kg (5.1%)	78 %	4
Sugar	cukier zwykły	1.5 kg (19%)	100 %	2
Grain	Monachijski	0.3 kg (3.8%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	3.8 %
Boil	Tettnanger	35 g	20 min	3.7 %
Aroma (end of boil)	Hallertau Mittelfruh	20 g	10 min	3.8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Belgian Abbey M47	Ale	Dry	11 g	---