Tripel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **5.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg *(73.5%)*	80 %	4
Grain	Abbey Castle	0.2 kg *(5.2%)*	80 %	45
Sugar	Cukier	0.35 kg *(9.2%)*	--- %	---
Grain	Biscuit Malt	0.06 kg *(1.6%)*	79 %	45
Grain	Pszeniczny	0.4 kg *(10.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	40 min	12 %
Boil	Magnum	4 g	5 min	12 %
Boil	Styrian Golding	26 g	5 min	2.7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.