Belgijski XXX

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **31**
- SRM **22**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Castle	8 kg *(90.9%)*	80 %	45
Sugar	Cukier kandyzowany	0.8 kg *(9.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Oktawia PH	20 g	15 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Abbaye Belgian Style Ale	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min

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