Belgian Tripel (10)

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **34**
- SRM **4.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg *(79.7%)*	81 %	4
Sugar	Sugar, Table (Sucrose)	1 kg *(14.5%)*	100 %	2
Grain	Weyermann Wiedeński	0.4 kg *(5.8%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	37 g	60 min	9.5 %
Boil	Styrian Golding	15 g	30 min	3.6 %
Boil	Styrian Golding	15 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	230 ml	Fermentum Mobile