

Tripel the pleasure

- Gravity **20.2 BLG**
- ABV ---
- IBU **37**
- SRM **7.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (83.3%)	81 %	5
Grain	Caramunich	0.1 kg (2.8%)	73 %	90
Adjunct	Cukier kandyzowany	0.5 kg (13.9%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.6 %
Boil	Styrian Golding	25 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile