

trippel belgian szkic

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **30**
- SRM **6.1**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (78.3%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.22 kg (4.9%) | 79 % | 45 |
| Grain | Monachijski | 0.15 kg (3.4%) | 80 % | 16 |
| Sugar | Candi Sugar, Clear | 0.6 kg (13.4%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort | Saaz (Czech Republic) | 13 g | 10 min | 4.5 % |
| Boil | Marynka | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Aroma (end of boil) | Magnum | 5 g | 20 min | 13.5 % |