

## #16 American Tripel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **49**
- SRM **11.2**
- 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 **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (56.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.2%)	79 %	10
Grain	Pszeniczny	1 kg (14.2%)	85 %	4
Grain	Carahell	0.5 kg (7.1%)	--- %	---
Grain	Caraaroma	0.25 kg (3.5%)	78 %	400
Sugar	Sacharoza	0.3 kg (4.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Simcoe	100 g	0 min	13.2 %
Dry Hop	Centennial	100 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Slant	100 ml	Wyeast Labs