

#30 Belgian Tripel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **30**
- SRM **12.9**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **7.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (87.2%) | 70.5 % | 30 |
| Sugar | Candi Sugar, Clear | 0.25 kg (12.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil | Marynka szyszka 2018 | 10 g | 60 min | 7.8 % |
| Aroma (end of boil) | Marynka szyszka 2018 | 10 g | 10 min | 7.8 % |
| Dry Hop | Marynka szyszka 2018 | 30 g | 7 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 30 ml | Fermentum Mobile |