

## #46 Torfowy Tripel

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **37**
- SRM **5.2**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **6.2 liter(s)**
- Trub loss **14 %**
- Size with trub loss **7.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **9.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Chateau Whisky 35 ppm | 3 kg (100%) | 80 %  | 4   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 20 g   | 30 min | 10.1 %     |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | ---        |