

# Ambrosius

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **65**
- SRM **8.8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Moutextract Licht	0.556 kg (33.3%)	--- %	8
Dry Extract	Moutextract Amber	0.556 kg (33.3%)	--- %	18
Dry Extract	Moutextract Donker	0.556 kg (33.3%)	--- %	57

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warempage	40 g	40 min	4 %
Boil	Hallertau	40 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saftbrew T-58	Ale	Dry	11.5 g	---