

# Belgian tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **23**
- SRM **6**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (72.5%)	82 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (14.5%)	79 %	16
Grain	Biscuit Malt	0.11 kg (2%)	79 %	45
Grain	Weyermann - Carapils	0.11 kg (2%)	78 %	4
Sugar	cukier	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	50 g	50 min	3 %
Boil	Brewers Gold	30 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
buldog	Ale	Slant	170 ml	---

## Notes

- Gęstość początkowa: 18,2 - 20,5°Blg
  - Goryczka: 20 - 40 IBU
  - Gęstość końcowa: 2,1 - 3,6°Blg
  - Kolor: 4.5 - 7 SRM
  - Alkohol objętościowo: 7.5 - 9.5%
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