

# IDK001

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **23**
- SRM **6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.6 kg (80.4%)	81 %	5
Grain	Carabelge	0.3 kg (5.2%)	80 %	30
Sugar	Candi Sugar, Clear	0.82 kg (14.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	6.3 %
Aroma (end of boil)	Hallertau Tradition	20 g	20 min	6.3 %
Aroma (end of boil)	Hallertau Tradition	20 g	1 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 - Belgian Triple	Ale	Dry	10 g	Mangrove Jack's