

# One punch man

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **10.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

| Type           | Name    | Amount         | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 2.7 kg (84.4%) | 81 %  | 26  |
| Sugar          | Cukier  | 0.5 kg (15.6%) | 100 % | 2   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Oktawia                | 30 g   | 15 min | 9.2 %      |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 5 min  | 14.3 %     |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 0 min  | 14.3 %     |

## Yeasts

| Name                                  | Type  | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|------------|
| BELGIAN TRIPEL<br>M31 Mangrove Jack's | Lager | Dry  | 11.5 g | Fermentis  |

## Notes

- 12.10.2018 - Start drożdży
- 17.10.2018 - Dodane 500g Cukru białego
- Oct 17, 2018, 7:58 AM