

# Tripel

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **21**
- SRM **6.8**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (68.6%)	80 %	4
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	2 kg (11.4%)	82 %	5
Grain	Strzegom Karmel 30	1 kg (5.7%)	75 %	30
Grain	Strzegom Monachijski typ II	1 kg (5.7%)	79 %	22
Sugar	Cukier kandyzowany	1 kg (5.7%)	--- %	---
Sugar	Cukier biały	0.5 kg (2.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	30 min	4 %
Boil	Smaragd	50 g	15 min	3.9 %
Boil	Marynka	40 g	60 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BE134	Ale	Dry	11 g	-