

# Tripel

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **5.8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.8 kg (73.5%) | 80 %  | 4   |
| Grain | Abbey Castle         | 0.2 kg (5.2%)  | 80 %  | 45  |
| Sugar | Cukier               | 0.35 kg (9.2%) | --- % | --- |
| Grain | Biscuit Malt         | 0.06 kg (1.6%) | 79 %  | 45  |
| Grain | Pszeniczny           | 0.4 kg (10.5%) | 85 %  | 4   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Magnum          | 12 g   | 40 min | 12 %       |
| Boil    | Magnum          | 4 g    | 5 min  | 12 %       |
| Boil    | Styrian Golding | 26 g   | 5 min  | 2.7 %      |