

Tripel

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **37**
- SRM **8.1**
- 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 **13 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 5 kg (87.7%) | 82 % | 4 |
| Grain | Munich Malt | 0.3 kg (5.3%) | 80 % | 18 |
| Grain | Aroma CastleMalting | 0.2 kg (3.5%) | 78 % | 100 |
| Sugar | Candi Sugar, Clear | 0.2 kg (3.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |