

# Tripel

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- 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 %