

Tripel Pojebany Randomowy

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **6.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (78.9%)	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg (6.6%)	81 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.3%)	75 %	150
Grain	Viking Pale Ale malt	1 kg (13.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Aroma (end of boil)	Sybilla	25 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe bourbon	100 g	Boil	10 min
Flavor	pdb	100 g	Primary	7 day(s)
Flavor	syrop klonowy	100 g	Boil	10 min