

# triple

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **15**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (75.4%)	81 %	4
Grain	Weyermann - Carapils	0.33 kg (5%)	78 %	4
Grain	Biscuit Malt	0.3 kg (4.5%)	79 %	45
Sugar	Candi Sugar, Clear	0.5 kg (7.5%)	78.3 %	2
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %