

3Nipple

- Gravity **18 BLG**
- ABV ---
- IBU **24**
- SRM **6.2**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Strzegom pszeniczny	0.5 kg (12.5%)	81 %	6
Grain	Strzegom Wiedeński	0.5 kg (12.5%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Cascade	20 g	3 min	6 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	5 min
Flavor	Skórka pomarańczy	10 g	Boil	5 min
Spice	Kolendra	5 g	Secondary	5 day(s)
Flavor	Skórka pomarańczy	15 g	Secondary	5 day(s)