#46 Torfowy Tripel

- Gravity 19.1 BLGABV 8.3 %
- IBU **37**
- SRM **5.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer 6.2 liter(s)
- Trub loss 14 %
- Size with trub loss 7.1 liter(s)
- Boil time 30 min
- Evaporation rate 30 %/h
- Boil size 9.5 liter(s)

Mash information

- Mash efficiency 70 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 9 liter(s)
- Total mash volume 12 liter(s)

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Chateau Whisky 35 ppm	3 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.1 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	