

## Am3

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **42**
- SRM **5.5**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.3 kg (62.8%)	80.5 %	4
Grain	Biscuit Malt	0.11 kg (3%)	79 %	70
Grain	Viking Pale Ale malt	0.735 kg (20.1%)	80 %	5
Sugar	Sugar, Table (Sucrose)	0.52 kg (14.2%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	50 min	14 %
Aroma (end of boil)	Amarillo	20 g	10 min	8.5 %
Whirlpool	Amarillo	15 g	0 min	8.5 %
Whirlpool	Ekuanot	15 g	0 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	120 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Cukier biały	500 g	Primary	---

### Notes

- Cukier dodany w formie syropu 2. dnia fermentacji  
*Oct 9, 2021, 10:35 AM*