# **BA Belgian Tripel**

- Gravity 26.2 BLG
- ABV ---
- IBU ----
- SRM **11.4**

# **Batch size**

- Expected quantity of finished beer 10 liter(s)
- Trub loss 5 %
- Size with trub loss 10.5 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 12.7 liter(s)

# **Mash information**

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 15 liter(s)
- Total mash volume 20 liter(s)

#### **Fermentables**

| Туре  | Name            | Amount      | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (100%) | 80 %  | 8   |

# **Yeasts**

| Name         | Туре | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |