

Belgian Tripel (10)

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **34**
- SRM **4.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (79.7%) | 81 % | 4 |
| Sugar | Sugar, Table (Sucrose) | 1 kg (14.5%) | 100 % | 2 |
| Grain | Weyermann Wiedeński | 0.4 kg (5.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka | 37 g | 60 min | 9.5 % |
| Boil | Styrian Golding | 15 g | 30 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 0 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 230 ml | Fermentum Mobile |