

# Belgian Tripel

- Gravity **20.9 BLG**
- ABV ---
- IBU **34**
- SRM **8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 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

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (71.4%)	70 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (12.5%)	70 %	22
Grain	Carabelge	0.3 kg (5.4%)	70 %	30
Sugar	Candi Sugar, Clear	0.6 kg (10.7%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	70 min	8 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %
Boil	Aramis	20 g	20 min	7.8 %
Boil	Hallertau Hersbrucker	30 g	10 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Liquid	200 ml	Fermentum Mobile