

Belgian tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **27**
- SRM **5.9**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (65.8%) | 80 % | 4 |
| Grain | Carabelge | 0.8 kg (10.5%) | 80 % | 30 |
| Grain | carmel pale | 0.7 kg (9.2%) | 77 % | 8 |
| Sugar | cukier | 1.1 kg (14.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 26 g | 60 min | 12 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 30 ml | Fermentum Mobile |