

Belgian Tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **18**
- SRM **10.7**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 5.1 kg (83.6%) | 80 % | 26 |
| Sugar | Cukier | 1 kg (16.4%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 50 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| gęstwa 2 szczepów belgijskich | Ale | Slant | 150 ml | --- |