

# Belgian Tripel

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- 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 | ---        |