

Belgian Tripel, Damian Gacioch (damian ia4)

- Gravity **16.1 BLG**
- ABV ---
- IBU **38**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (76.9%) | 80.5 % | 2 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |
| Sugar | Brown Sugar, Dark | 1 kg (15.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Marynka | 5 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |