

Damn sum Tripel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **29**
- SRM **5.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	Pilznieński	5.5 kg (68.8%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.3%)	75 %	30
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Sugar	Sugar, Table (Sucrose)	1.5 kg (18.8%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	40 g	60 min	3.8 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Nelson Sauvín	15 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Belgian Abbey M47	Ale	Dry	11 g	---