

# Karp Tripel

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- Gravity **18.4 BLG**
- ABV ---
- IBU **37**
- SRM **5.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.8%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	16
Grain	Briess - Carapils Malt	0.1 kg (1.5%)	74 %	3
Sugar	Cukier	1 kg (15.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilot	45 g	60 min	7.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jak's m31 belgian tripel	Ale	Dry	11 g	Mangrove Jack's