

Klasztor

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU ---
- SRM **44.9**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 1 kg (19.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.6%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2 kg (38.4%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy ciemny | 0.17 kg (3.3%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.62 kg (11.9%) | 70 % | 299 |
| Sugar | Cukier palony | 0 kg | 100 % | 90 |
| Grain | Jęczmień palony | 0 kg | 55 % | 985 |
| Sugar | Melasa | 0.4 kg (7.7%) | 75 % | 70 |
| Grain | Płatki pszeniczne | 0.2 kg (3.8%) | 85 % | 3 |
| Grain | Casle Malting Whisky Nature | 0.12 kg (2.3%) | 85 % | 4 |
| Grain | Płatki jaglane | 0.2 kg (3.8%) | 70 % | 1 |