

# Klasztor

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- 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