

## NR3

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **9.8**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **20 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	4.6 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	26 g	60 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
05	Lager	Dry	11 g	Safale