

Polish Belgian Trippel

- Gravity **20.2 BLG**
- ABV ---
- IBU **43**
- SRM **5.3**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|--------|-----|
| Grain | Pilzneński | 6 kg (85.7%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 1 kg (14.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Oktawia | 30 g | 15 min | 7.1 % |
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 20 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | Fermentum Mobile |