

## sanctuary

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **5.5**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.92 kg (67.5%)	81 %	4
Grain	Pszeniczny	0.94 kg (21.7%)	85 %	4
Grain	Weyermann - Spelt Malt	0.47 kg (10.8%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	49 g	60 min	4.5 %