

Tripel

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **20**
- SRM **8.4**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (47.6%)	80.5 %	2
Grain	Strzegom Monachijski typ I	1 kg (23.8%)	79 %	16
Grain	Cara Ruby Castle	0.6 kg (14.3%)	72 %	49
Sugar	cukier kandyzowany	0.6 kg (14.3%)	90 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	suszona skórka pomarańczy	20 g	Boil	10 min