

# Tripel

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- Gravity **20.2 BLG**
- ABV ---
- IBU **19**
- SRM **8.3**
- 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	5.5 kg (75.3%)	81 %	4
Grain	Biscuit Malt	0.3 kg (4.1%)	79 %	45
Grain	Briess - Carapils Malt	0.2 kg (2.7%)	74 %	3
Sugar	Brown Sugar, Light	0.8 kg (11%)	100 %	16
Adjunct	Pszenica niesłodowana	0.5 kg (6.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	35 g	60 min	4.5 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	10 ml	Fermentum Mobile