

Tripel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **5.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.8 kg (73.5%) | 80 % | 4 |
| Grain | Abbey Castle | 0.2 kg (5.2%) | 80 % | 45 |
| Sugar | Cukier | 0.35 kg (9.2%) | --- % | --- |
| Grain | Biscuit Malt | 0.06 kg (1.6%) | 79 % | 45 |
| Grain | Pszeniczny | 0.4 kg (10.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 12 g | 40 min | 12 % |
| Boil | Magnum | 4 g | 5 min | 12 % |
| Boil | Styrian Golding | 26 g | 5 min | 2.7 % |