

# Tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **29**
- SRM **5.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (84%)	81 %	4
Grain	Monachijski	0.24 kg (4%)	80 %	16
Grain	Carahell	0.11 kg (1.8%)	77 %	30
Sugar	Corn Sugar (Dextrose)	0.6 kg (10.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.6 %
Aroma (end of boil)	Fuggles	20 g	10 min	5.6 %
Aroma (end of boil)	Oktawia	10 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	200 ml	Fermentum Mobile