

# Tripel

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **37**
- SRM **8.1**
- Style **Belgian Tripel**

## 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 **13 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 5 kg (87.7%)  | 82 %   | 4   |
| Grain | Munich Malt         | 0.3 kg (5.3%) | 80 %   | 18  |
| Grain | Aroma CastleMalting | 0.2 kg (3.5%) | 78 %   | 100 |
| Sugar | Candi Sugar, Clear  | 0.2 kg (3.5%) | 78.3 % | 2   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort          | Magnum            | 15 g   | 60 min | 13.5 %     |
| Boil                | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |