

Tripellgru2015

- Gravity **21.2 BLG**
- ABV ---
- IBU **33**
- SRM **28.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | pale ale | 4 kg (50%) | 75 % | 7 |
| Grain | abbey malt | 2 kg (25%) | 75 % | 45 |
| Grain | cara gold | 1 kg (12.5%) | 75 % | 150 |
| Sugar | cuk | 1 kg (12.5%) | 100 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | tom | 15 g | 20 min | 15 % |
| Boil | styr | 40 g | 60 min | 5 % |
| Boil | sty | 20 g | 60 min | 3.5 % |