

# Tripl

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **25**
- SRM **3.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **20 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- 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	Pilznieński	6 kg (85.7%)	81 %	4
Sugar	cukier kandyzowany jasny	1 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	24 g	60 min	12.4 %
Aroma (end of boil)	Styrian Golding	30 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	140 ml	Fermentum Mobile