

# trypel

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **31**
- SRM **14.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **17.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (77.3%)	81 %	26
Sugar	Brown Sugar, Dark	0.5 kg (11.4%)	100 %	99
Dry Extract	Dry Extract (DME) - Light	0.5 kg (11.4%)	95 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	50 min	8.3 %
Aroma (end of boil)	Zula	30 g	5 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis