

# Trypel

- Gravity **19.8 BLG**
- ABV ---
- IBU **45**
- SRM **15.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **79.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **62.6 liter(s)**
- Total mash volume **83.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (13.7%)	80 %	5
Grain	Monachijski	5 kg (22.9%)	80 %	16
Grain	Pilzneński	2.5 kg (11.4%)	81 %	4
Grain	Carabelge	1 kg (4.6%)	80 %	30
Grain	Caramunich	0.35 kg (1.6%)	73 %	90
Grain	Zakwaszający	0.5 kg (2.3%)	75 %	5
Grain	Weyermann - Carapils	1.5 kg (6.9%)	78 %	4
Grain	Biscuit Malt	0.5 kg (2.3%)	79 %	45
Grain	Caramel/Crystal Malt - 30L	0.5 kg (2.3%)	75 %	160
Grain	caramunich typ II	0.5 kg (2.3%)	73 %	120
Grain	Abbey Castle	0.5 kg (2.3%)	80 %	45
Grain	Pale Ale malt	5 kg (22.9%)	80 %	5
Adjunct	Pilzneński	0.5 kg (2.3%)	81 %	4
Adjunct	Viking Pale Ale malt	0.5 kg (2.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	60 g	60 min	7.8 %
Boil	Styrian Golding	30 g	45 min	3.6 %
Boil	Sterling	60 g	45 min	7.8 %
Boil	epic	30 g	45 min	3.7 %
Boil	Styrian Golding	60 g	15 min	3.6 %
Boil	Sterling	60 g	15 min	7.8 %
Boil	epic	30 g	15 min	3.7 %