Damn sum Tripel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **23**
- SRM **5.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg *(67.1%)*	81 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg *(5.1%)*	75 %	30
Grain	Weyermann - Carapils	0.4 kg *(5.1%)*	78 %	4
Sugar	cukier zwykły	1.5 kg *(19%)*	100 %	2
Grain	Monachijski	0.3 kg *(3.8%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	3.8 %
Boil	Tettnanger	35 g	20 min	3.7 %
Aroma (end of boil)	Hallertau Mittelfruh	20 g	10 min	3.8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Belgian Abbey M47	Ale	Dry	11 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.