Belgian Tripel

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **6.4**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(62.5%)*	81 %	4
Grain	Biscuit Malt	0.5 kg *(6.3%)*	79 %	45
Grain	Castlemalting - Cara Clair	0.5 kg *(6.3%)*	78 %	4
Grain	Monachijski	1 kg *(12.5%)*	80 %	16
Sugar	Cukier kandyzowany	1 kg *(12.5%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	40 g	15 min	5.3 %
Boil	Hallertau Tradition	45 g	55 min	6.3 %

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