

#20 Tripel

- Gravity **19.6 BLG**
- ABV ---
- IBU **32**
- SRM **8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (69.6%) | 80 % | 4 |
| Grain | Jęczmień niesłodowany | 0.5 kg (7.2%) | 75 % | 2 |
| Grain | Caraaroma | 0.1 kg (1.4%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (2.9%) | 79 % | 45 |
| Grain | Pszeniczny | 0.5 kg (7.2%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.2%) | 78.3 % | 2 |
| Sugar | Brown Sugar, Light | 0.3 kg (4.3%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Waimea | 15 g | 60 min | 17 % |
| Boil | East Kent Goldings | 25 g | 15 min | 5.1 % |
| Boil | Styrian Golding | 25 g | 15 min | 3.6 % |
| Boil | East Kent Goldings | 25 g | 7 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Slant | 300 ml | Fermentum Mobile |