

#46 Torfowy Tripel

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **37**
- SRM **5.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **6.2 liter(s)**
- Trub loss **14 %**
- Size with trub loss **7.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Chateau Whisky 35 ppm | 3 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 30 min | 10.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | --- |