

# Belgian Tripel

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- Gravity **20.9 BLG**
- ABV ---
- IBU **28**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (81.3%)	80 %	4
Grain	Abbey Castle	0.2 kg (3.1%)	80 %	45
Sugar	cukier	1 kg (15.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	70 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Styrian Golding	15 g	60 min	3.6 %
Boil	Styrian Golding	15 g	1 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safbrew be-256	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	1000 g	Primary	3 day(s)