

Belgian Tripel

- 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) |