

## Belgian tripel

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **27**
- SRM **5.9**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.8%)	80 %	4
Grain	Carabelge	0.8 kg (10.5%)	80 %	30
Grain	carmel pale	0.7 kg (9.2%)	77 %	8
Sugar	cukier	1.1 kg (14.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	26 g	60 min	12 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile