

# belk

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **34**
- SRM **5.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (68.5%)   | 81 %  | 4   |
| Grain | Carabelge  | 0.5 kg (6.8%)  | 80 %  | 30  |
| Sugar | cukier     | 1.8 kg (24.7%) | --- % | --- |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 20 g   | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 50 g   | 15 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Fermentis  |