

G Tripel z HB

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **38**
- SRM **7.6**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **46.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (82.4%)	80 %	4
Grain	Strzegom Bursztynowy	0.4 kg (4.7%)	70 %	49
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.5%)	75 %	30
Sugar	Kandyzowany	0.8 kg (9.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	50 min	11 %
Boil	Sybilla	35 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	200 ml	Fermentum Mobile