

# Polish Belgian Trippel

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- Gravity **20.2 BLG**
- ABV ---
- IBU **43**
- SRM **5.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	81 %	4
Sugar	Candi Sugar, Clear	1 kg (14.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	30 g	15 min	7.1 %
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	lunga	20 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile