

# Tripel

---

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **36**
- SRM **4.8**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (87.5%)	81 %	4
Sugar	Sugar, Table (Sucrose)	1 kg (12.5%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	70 g	60 min	3.8 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.8 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %