

## Tripel ligowy 2

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **29**
- SRM **4.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 4 kg (94.1%)   | 81 %  | 4   |
| Sugar | Cane (Beet) Sugar | 0.25 kg (5.9%) | 100 % | 0   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 18 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |