

Tripel ligowy 2

- 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 | Pilznieński | 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 % |