

## tripel no. 1

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **6.9**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Caramunich® typ I	0.5 kg (7.7%)	73 %	80
Sugar	cukier biały	0.5 kg (7.7%)	--- %	---
Sugar	cukier brązowy kandyzowany	0.5 kg (7.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

### Notes

- słód do 15 litrów wody o temperaturze 64°C
    - 64°C - 25 min
    - 72°C - 35 min
    - 76°C i filtracja
- Dec 18, 2017, 7:11 PM*