

Trypel

- Gravity **19.8 BLG**
- ABV ---
- IBU **45**
- SRM **15.9**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **79.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **62.6 liter(s)**
- Total mash volume **83.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (13.7%) | 80 % | 5 |
| Grain | Monachijski | 5 kg (22.9%) | 80 % | 16 |
| Grain | Pilzneński | 2.5 kg (11.4%) | 81 % | 4 |
| Grain | Carabelge | 1 kg (4.6%) | 80 % | 30 |
| Grain | Caramunich | 0.35 kg (1.6%) | 73 % | 90 |
| Grain | Zakwaszający | 0.5 kg (2.3%) | 75 % | 5 |
| Grain | Weyermann - Carapils | 1.5 kg (6.9%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (2.3%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 30L | 0.5 kg (2.3%) | 75 % | 160 |
| Grain | caramunich typ II | 0.5 kg (2.3%) | 73 % | 120 |
| Grain | Abbey Castle | 0.5 kg (2.3%) | 80 % | 45 |
| Grain | Pale Ale malt | 5 kg (22.9%) | 80 % | 5 |
| Adjunct | Pilzneński | 0.5 kg (2.3%) | 81 % | 4 |
| Adjunct | Viking Pale Ale malt | 0.5 kg (2.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Oktawia | 60 g | 60 min | 7.8 % |
| Boil | Styrian Golding | 30 g | 45 min | 3.6 % |
| Boil | Sterling | 60 g | 45 min | 7.8 % |
| Boil | epic | 30 g | 45 min | 3.7 % |
| Boil | Styrian Golding | 60 g | 15 min | 3.6 % |
| Boil | Sterling | 60 g | 15 min | 7.8 % |
| Boil | epic | 30 g | 15 min | 3.7 % |