

Abbey

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU ---
- SRM **23.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Mangrove jacks abbey	3.4 kg (73.9%)	100 %	---
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (26.1%)	80 %	300

Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Liquid	11 ml	White Labs