

# Absolutely Sweet Marie (Tripel)

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **5**
- SRM **4.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (72.3%)	90 %	4
Grain	Pszeniczny	0.7 kg (8.4%)	90 %	4
Grain	Weyermann - Carapils	0.8 kg (9.6%)	90 %	4
Sugar	Cukier biały	0.8 kg (9.6%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	15 g	60 min	4 %
Boil	Tettnang	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile
Duży starter				

## Notes

- \*\*\*\* Absolutely Sweet Marie \*\*\*\*  
Album: Blonde on Blonde  
Bob Dylan  
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