

## B3

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **25**
- SRM **11.2**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.2 kg (50%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.6 kg (25%)	80 %	36
Sugar	cukier	0.6 kg (25%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	3.5 %
Boil	Sybilla	20 g	10 min	3.5 %
Whirlpool	Sybilla	20 g	10 min	3.5 %