

Belgian Delicacy

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **5.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (89.4%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (7.5%) | 79 % | 16 |
| Grain | zakwaszający | 0.125 kg (3.1%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 40 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 100 ml | Fermentum Mobile |