

BR/012 Belgian Tripel

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **18**
- SRM **5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (70.4%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.1%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (4.2%) | 78 % | 4 |
| Sugar | Cukier kandyzowany biały | 0.8 kg (11.3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Tradition | 35 g | 60 min | 5.5 % |
| Boil | Tradition | 15 g | 10 min | 5.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Slant | 200 ml | Fermentum Mobile |