

IDK001

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **23**
- SRM **6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 4.6 kg (80.4%) | 81 % | 5 |
| Grain | Carabelge | 0.3 kg (5.2%) | 80 % | 30 |
| Sugar | Candi Sugar, Clear | 0.82 kg (14.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 20 g | 60 min | 6.3 % |
| Aroma (end of boil) | Hallertau Tradition | 20 g | 20 min | 6.3 % |
| Aroma (end of boil) | Hallertau Tradition | 20 g | 1 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M31 - Belgian Triple | Ale | Dry | 10 g | Mangrove Jack's |