

Karp Tripel

- Gravity **18.4 BLG**
- ABV ---
- IBU **37**
- SRM **5.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (75.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.6%) | 79 % | 16 |
| Grain | Briess - Carapils Malt | 0.1 kg (1.5%) | 74 % | 3 |
| Sugar | Cukier | 1 kg (15.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Pilot | 45 g | 60 min | 7.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| mangrove jak's m31 belgian tripel | Ale | Dry | 11 g | Mangrove Jack's |