

Testupel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **22**
- SRM **38.6**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (50%) | 90 % | 250 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | 45 |
| Sugar | Brown Sugar, Light | 0 kg | 100 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 6.3 % |
| Boil | Cascade | 15 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|-----------------|
| mangrove jack's M31 Belgian Tripel | Ale | Dry | 11.5 g | Mangrove Jack's |