

Tripel

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **36**
- SRM **4.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński | 7 kg (87.5%) | 81 % | 4 |
| Sugar | Sugar, Table (Sucrose) | 1 kg (12.5%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 70 g | 60 min | 3.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 3.8 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |