

tripel

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **5.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.88 kg (91.6%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.38 kg (5.1%) | 79 % | 45 |
| Grain | Briess - Carapils Malt | 0.25 kg (3.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|---------|--------|------------|
| Boil | Hallertau | 43.75 g | 55 min | 4.5 % |
| Boil | Styrian Golding | 37.5 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 25 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|----------|
| Other | cukier jasny kandyzowany | 1000 g | Primary | 4 day(s) |