

# 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)