

Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **25**
- SRM **4.3**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.5 kg (80.3%) | 80.5 % | 2 |
| Grain | Abbey Malt Weyermann | 0.15 kg (2.2%) | 75 % | 45 |
| Grain | carapils | 0.2 kg (2.9%) | --- % | --- |
| Sugar | Candi Sugar, Clear | 0.85 kg (12.4%) | 78.3 % | 2 |
| Grain | Carabelge | 0.15 kg (2.2%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 55 min | 12.2 % |
| Boil | Mosaic | 10 g | 15 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- 29 L, 13,7 Blg do gotowania odfermentowało do 2 Blg
Apr 2, 2024, 4:09 PM