

# Tripellgru2015

---

- Gravity **21.2 BLG**
- ABV ---
- IBU **33**
- SRM **28.4**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	pale ale	4 kg (50%)	75 %	7
Grain	abbey malt	2 kg (25%)	75 %	45
Grain	cara gold	1 kg (12.5%)	75 %	150
Sugar	cuk	1 kg (12.5%)	100 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tom	15 g	20 min	15 %
Boil	styr	40 g	60 min	5 %
Boil	sty	20 g	60 min	3.5 %