

triple

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **15**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (75.4%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.33 kg (5%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (4.5%) | 79 % | 45 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.5%) | 78.3 % | 2 |
| Grain | Pszeniczny | 0.5 kg (7.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5.5 % |