

#23 Tripel

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **32**
- SRM **6.5**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **9.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (73.9%)	80 %	4
Grain	Biscuit Malt	0.3 kg (13%)	79 %	45
Sugar	Cukier kandyzowany	0.3 kg (13%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	7.8 %
Aroma (end of boil)	Marynka	10 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Tripel	Ale	Dry	10 g	---

Notes

- Może dam 25/30g płatków kasztanowych średnio opiekanych na tydzień/dwa leżakowania.
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