

## #30 Belgian Tripel

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **30**
- SRM **12.9**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **7.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (87.2%)	70.5 %	30
Sugar	Candi Sugar, Clear	0.25 kg (12.8%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka szyszka 2018	10 g	60 min	7.8 %
Aroma (end of boil)	Marynka szyszka 2018	10 g	10 min	7.8 %
Dry Hop	Marynka szyszka 2018	30 g	7 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile