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- Gravity **18.4 BLG**
  - ABV **8 %**
  - IBU **31**
  - SRM **5.1**
  - Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **10.1 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (88.3%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (5.2%)	78 %	4
Sugar	Cukier	0.25 kg (6.5%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10 %
Aroma (end of boil)	Styrian Golding	24 g	60 min	2.8 %