

# Belg Stratos

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **66**
- SRM **4.4**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pilzneński	1.7 kg (79.4%)	81 %	4
Liquid Extract	Bruntal ekstrakt słodowy jasny	0.44 kg (20.6%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	50 min	11 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	500 g	Secondary	7 day(s)