

Belgian Tripel

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **17**
- SRM **5**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.2 kg (88.1%) | 80 % | 4 |
| Grain | Abbey Castle | 0.2 kg (3.4%) | 80 % | 45 |
| Sugar | cukier | 0.5 kg (8.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Lomik | 35 g | 70 min | 3.8 % |
| Boil | Lomik | 15 g | 10 min | 3.8 % |
| Boil | Styrian Golding | 15 g | 10 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 1 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| t 58 | Ale | Slant | 60 ml | fermentis |