

Belgian Tripel

- Gravity **20.9 BLG**
- ABV ---
- IBU **34**
- SRM **8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (71.4%) | 70 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (12.5%) | 70 % | 22 |
| Grain | Carabelge | 0.3 kg (5.4%) | 70 % | 30 |
| Sugar | Candi Sugar, Clear | 0.6 kg (10.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 15 g | 70 min | 8 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |
| Boil | Aramis | 20 g | 20 min | 7.8 % |
| Boil | Hallertau Hersbrucker | 30 g | 10 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty Trapistów | Ale | Liquid | 200 ml | Fermentum Mobile |