

## Belgian tripel

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **27**
- SRM **5.9**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (65.8%)   | 80 %  | 4   |
| Grain | Carabelge           | 0.8 kg (10.5%) | 80 %  | 30  |
| Grain | carmel pale         | 0.7 kg (9.2%)  | 77 %  | 8   |
| Sugar | cukier              | 1.1 kg (14.5%) | --- % | --- |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 26 g   | 60 min | 12 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 15 min | 4.5 %      |

### Yeasts

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