

## Belgian Tripel, Damian Gacioch (damian ia4)

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- Gravity **16.1 BLG**
- ABV ---
- IBU **38**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (76.9%)	80.5 %	2
Grain	Monachijski	0.5 kg (7.7%)	80 %	16
Sugar	Brown Sugar, Dark	1 kg (15.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Marynka	5 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %