

# Ćwiadrupel

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- Gravity **23.3 BLG**
- ABV ---
- IBU ---
- SRM **15.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield  | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Grain          | Pilznieński                | 3 kg (39.7%)   | 81 %   | 4   |
| Sugar          | Candi Sugar, Clear         | 1 kg (13.2%)   | 78.3 % | 2   |
| Grain          | Weyermann Specjal W        | 0.4 kg (5.3%)  | 68 %   | 300 |
| Grain          | Pszeniczny                 | 1 kg (13.2%)   | 85 %   | 4   |
| Grain          | Carabelge                  | 0.4 kg (5.3%)  | 80 %   | 30  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (22.5%) | 80 %   | --- |
| Grain          | Jęczmień palony            | 0.05 kg (0.7%) | 55 %   | 985 |