

# Tripel

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **33**
- SRM **4.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.3 kg (80.3%)	80.5 %	2
Grain	Biscuit Malt	0.25 kg (3.8%)	79 %	45
Grain	Weyermann - Carapils	0.15 kg (2.3%)	78 %	4
Sugar	Candi Sugar, Clear	0.8 kg (12.1%)	78.3 %	2
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Whirlpool	Styrian Golding	30 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile