

# Tripel

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **33**
- SRM **7.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (66.7%)	81 %	4
Grain	Carabelge	1 kg (8.3%)	80 %	30
Grain	Strzegom Bursztynowy	0.6 kg (5%)	70 %	49
Adjunct	Pszenica niesłodowana	1 kg (8.3%)	75 %	3
Grain	Płatki owsiane	0.3 kg (2.5%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (2.5%)	60 %	3
Sugar	Cukier	0.8 kg (6.7%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	7.5 %
Boil	Polaris	8 g	60 min	20.8 %
Boil	East Kent Goldings	40 g	15 min	7.5 %