

## Tripel ligowy 2

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **29**
- SRM **4.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (94.1%)	81 %	4
Sugar	Cane (Beet) Sugar	0.25 kg (5.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %