

# trypel

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- Gravity **22.9 BLG**
- ABV ---
- IBU ---
- SRM **19.4**
- 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 **8 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield  | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Grain          | Pilzneński                 | 3.5 kg (46.7%) | 81 %   | 4   |
| Grain          | Pszeniczny                 | 0.7 kg (9.3%)  | 85 %   | 4   |
| Sugar          | Candi Sugar, Amber         | 0.8 kg (10.7%) | 78.3 % | 148 |
| Grain          | Special B Malt             | 0.4 kg (5.3%)  | 65.2 % | 315 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (22.7%) | 80 %   | --- |
| Grain          | Carabelge                  | 0.4 kg (5.3%)  | 80 %   | 30  |