

# 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