

## Testupel

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **22**
- SRM **38.6**
- Style **Belgian Dark Strong 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 **1 %/h**
- Boil size **13.9 liter(s)**

### Fermentables

| Type           | Name                            | Amount       | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (50%) | 90 %  | 250 |
| Liquid Extract | WES ekstrakt słodowy jasny      | 1.7 kg (50%) | 80 %  | 45  |
| Sugar          | Brown Sugar, Light              | 0 kg         | 100 % | 200 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 6.3 %      |
| Boil    | Cascade           | 15 g   | 10 min | 5.5 %      |

### Yeasts

| Name                               | Type | Form | Amount | Laboratory      |
|------------------------------------|------|------|--------|-----------------|
| mangrove jack's M31 Belgian Tripel | Ale  | Dry  | 11.5 g | Mangrove Jack's |