

#20 Tripel

- Gravity **19.6 BLG**
- ABV ---
- IBU **32**
- SRM **8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (69.6%)	80 %	4
Grain	Jęczmień niesłodowany	0.5 kg (7.2%)	75 %	2
Grain	Caraaroma	0.1 kg (1.4%)	78 %	400
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.2%)	78.3 %	2
Sugar	Brown Sugar, Light	0.3 kg (4.3%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	17 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Boil	Styrian Golding	25 g	15 min	3.6 %
Boil	East Kent Goldings	25 g	7 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	300 ml	Fermentum Mobile