

# Belgian Delicacy

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **5.3**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (89.4%)	81 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (7.5%)	79 %	16
Grain	zakwaszający	0.125 kg (3.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	40 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	100 ml	Fermentum Mobile