

# Belgian Tripel Karmeliet

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **11**
- SRM **4.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (73.7%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (12.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.1%)	--- %	---
Sugar	Syrop cukrowy	0.64 kg (7.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Hersbrucker	30 g	60 min	4.2 %
Boil	Hellertau Hersbrucker	10 g	15 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Slant	500 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Herb	Korzeń lukrecji	15 g	Boil	15 min
Other	Skórka z pomarańczy (świeża)	70 g	Boil	5 min
Herb	Kolendra	10 g	Boil	0 min