

ChceTo Quad

- Gravity **31.8 BLG**
- ABV ---
- IBU **19**
- SRM **32.2**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.8%) | 68 % | 601 |
| Sugar | Cukier trzcinowy | 0.5 kg (7.7%) | --- % | --- |
| Sugar | Cukier biały | 0.25 kg (3.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 4.5 % |
| Aroma (end of boil) | Styrian Golding | 20 g | 20 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 20 g | 2 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11 g | Fermentis |