

Chimay White Clone

- Gravity **18 BLG**
- ABV ---
- IBU **38**
- SRM **4.4**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 4.8 kg (66.7%) | 81 % | 4 |
| Grain | Wheat, Torrified | 1.5 kg (20.8%) | 79 % | 4 |
| Sugar | Candi Sugar, Clear | 0.9 kg (12.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 60 min | 7.2 % |
| Boil | Tomyski | 30 g | 30 min | 6.4 % |
| Boil | Sybilla | 30 g | 10 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| WLP500 - Trappist Ale Yeast | Ale | Slant | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 5 g | Mash | 60 min |

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|-------------|-------------|-------|------|--------|
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |