

Trappist Dark Tripel

- Gravity **18.2 BLG**
- ABV ---
- IBU **34**
- SRM **32.1**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (22.6%)	84 %	3
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	80 %	15
Grain	Strzegom Karmel 150	2 kg (32.3%)	80 %	150
Grain	Biscuit Malt	1 kg (16.1%)	79 %	30
Grain	Diastatyczny	0.4 kg (6.5%)	92 %	3
Grain	Castle Abbey Malt	0.4 kg (6.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Magnat	4 g	60 min	11 %
Boil	Golding	50 g	10 min	5 %
Boil	Challenger	30 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Abbaye BE-256	Ale	Dry	12 g	Safbrew
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Extras

Type	Name	Amount	Use for	Time
Spice	Cukier Kandyzowany ciemny	200 g	Boil	10 min
Fining	Mech Irlandzki	4 g	Boil	10 min

Notes

- Fermentacja burzliwa 7 dni 18 oC, cicha 10 dni 18oC.
Mar 23, 2016, 1:02 AM