

# Klon Le Chouffe Houblon

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- Gravity **17.9 BLG**
- ABV ---
- IBU **49**
- SRM **4.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **70 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield  | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński         | 5 kg (82%)    | 81 %   | 4   |
| Sugar | Candi Sugar, Amber | 1 kg (16.4%)  | 78.3 % | 2   |
| Grain | Wheat, Flaked      | 0.1 kg (1.6%) | 77 %   | 4   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil    | Lublin (Lubelski)      | 50 g   | 7 min    | 4 %        |
| Dry Hop | Amarillo               | 30 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name                                  | Type | Form  | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Slant | 100 ml | Gozdawa    |