

# Belgian Tripel Karmeliet

- Gravity **19.8 BLG**
- ABV ---
- IBU **12**
- SRM **5.4**
- 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  |

## Notes

- Na podstawie: <http://www.homebrewtalk.com/showthread.php?t=226744>

Oczywiście delikatnie zmodyfikowane.

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