

23. "Klasztorne" - Belgian Tripel

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **5.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (85.2%)	80 %	4
Grain	Abbey Malt Weyermann	0.4 kg (6.6%)	75 %	45
Sugar	cukier kandyzowany	0.5 kg (8.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	35 g	70 min	4.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Boil	Kazbek	15 g	10 min	4.6 %
Boil	Styrian Golding	15 g	1 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- uwarzone 18-10-2017r.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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