Mnich | Tripel IPA

- Gravity **20.4 BLG**
- ABV **---**
- IBU **120**
- SRM **8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.35 kg *(65.3%)*	81 %	4
Grain	Monachijski	0.4 kg *(11.1%)*	80 %	16
Grain	Fawcett - Crystal	0.05 kg *(1.4%)*	70 %	160
Grain	Briess - Carapils Malt	0.15 kg *(4.2%)*	74 %	3
Sugar	cukier	0.5 kg *(13.9%)*	--- %	---
Grain	Pszeniczny	0.15 kg *(4.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.1 %
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	16.1 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.4 %
Aroma (end of boil)	Simcoe	30 g	0 min	11.4 %
Dry Hop	Simcoe	50 g	7 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

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