

# Champagne Tripel

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- 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 **3.15 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (71.4%)	80 %	3.5
Grain	Monachijski	1 kg (14.3%)	80 %	15
Grain	Castlemalting - Cara Clair	0.5 kg (7.1%)	78 %	4
Grain	Barley, Flaked	0.5 kg (7.1%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	40 g	60 min	8 %
Aroma (end of boil)	Saphir	50 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Aframom Madagaskarski	3 g	Boil	10 min
Other	Płatki dębowe	25 g	Secondary	14 day(s)
Other	Candi Sugar, Clear	800 g	Primary	1 day(s)