

Belgian Tripel Karmeliet

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **11**
- SRM **4.5**
- 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 |