

Dubbel Tarwe Tripel

- Gravity **19.6 BLG**
- ABV ---
- IBU **25**
- SRM **4.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsmout	2 kg (58.8%)	--- %	3
Grain	Tarwemout	0.9 kg (26.5%)	--- %	4
Sugar	Candi Sugar, Clear	0.5 kg (14.7%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	12 g	90 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	10 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	5 g	Boil	15 min
Spice	Coriander Seeds	5 g	Boil	15 min