

# Kloster Triumph

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (82.2%)	81 %	4
Grain	Cara-Pils/Dextrine	0.3 kg (4.1%)	72 %	4
Grain	Aromatic Malt	0.2 kg (2.7%)	78 %	51
Grain	Briess - Carapils Malt	0.2 kg (2.7%)	74 %	3
Sugar	Candi Sugar, Clear	0.6 kg (8.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	45 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's