

# Tripel Karmeliet Fejk

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **12**
- SRM **4.5**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Château Pilsen	4.5 kg (52.3%)	80.5 %	3
Grain	Château Wheat Blanc	1 kg (11.6%)	80 %	4
Grain	Crisp Naked Oat Malt	1.3 kg (15.1%)	80 %	3
Grain	Crisp Malting Flaked Barley	0.5 kg (5.8%)	80 %	2
Grain	Wheat, Flaked	0.25 kg (2.9%)	77 %	4
Grain	Oats, Flaked	0.25 kg (2.9%)	80 %	2
Sugar	Candi Sugar, Clear	0.8 kg (9.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	60 min	3 %
Boil	Hersbrucker	10 g	20 min	3 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.2 %
Boil	Hersbrucker	20 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's Belgian Triple M31	Ale	Dry	10 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	5 g	Boil	15 min
Other	Yeast vitamins	2 g	Boil	10 min

### Notes

- Based on <https://www.brewersfriend.com/homebrew/recipe/view/367190/tripel-karmeliet-clone> (modified)

Water calculations for GrainFather Connect:

mash water:  $(7.8\text{kg} \times 2.7) + 3.5 = 24.5$  L

sparge water:  $((21\text{L} + 5) - 24.5) + (7.8\text{kg} \times 0.8) = 7.75$  L

*Mar 10, 2019, 9:04 PM*