

Belgian Tripel klon Karmeliet #12

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **19**
- SRM **4.6**
- 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 **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (73.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	--- %	---
Sugar	Syrop cukrowy	0.5 kg (6.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Hersbrucker	35 g	60 min	4.2 %
Boil	Hellertau Hersbrucker	20 g	15 min	4.2 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	4.55 g	Boil	15 min
Herb	Korzeń lukrecji	13.64 g	Boil	15 min
Other	Skórka z pomarańczy (świeża)	63.64 g	Boil	5 min
Herb	Kolendra	9.09 g	Boil	0 min

Notes

- Syrop z cukru kandyzowanego dodać dzień po rozpoczęciu fermentacji.
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