

# Chimay White Clone

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **40**
- SRM **4.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 5 kg (54.9%)   | 81 %   | 4   |
| Grain | Wheat, Torrified   | 2 kg (22%)     | 79 %   | 4   |
| Grain | Pale Ale Flagon    | 1 kg (11%)     | 80 %   | 5   |
| Sugar | Candi Sugar, Clear | 1.1 kg (12.1%) | 78.3 % | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 40 g   | 60 min | 7.2 %      |
| Boil    | Tomyski | 40 g   | 30 min | 6.4 %      |
| Boil    | Sybilla | 40 g   | 10 min | 7.2 %      |

## Yeasts

| Name                        | Type | Form  | Amount    | Laboratory |
|-----------------------------|------|-------|-----------|------------|
| WLP500 - Trappist Ale Yeast | Ale  | Slant | 309.52 ml | White Labs |

## Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 6.19 g | Mash    | 60 min |

|             |             |        |      |        |
|-------------|-------------|--------|------|--------|
| Water Agent | Lactic Acid | 6.19 g | Mash | 60 min |
| Fining      | Whirlfloc-T | 3.1 g  | Boil | 10 min |