

# Chimay White Clone

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- 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