

Duvel Triple Hop

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **24**
- SRM **6**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (84.2%)	81 %	4.9
Grain	Monachijski	1 kg (10.5%)	80 %	15
Sugar	Candi Sugar, Clear	0.5 kg (5.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	80 g	60 min	3.4 %
Boil	Saaz (USA)	50 g	15 min	3.2 %
Aroma (end of boil)	Citra	50 g	1 min	12.1 %
Dry Hop	Citra	100 g	5 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1388 Belgian Strong Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Herb	Mech irlandzki	15 g	Boil	15 min