

# Chimay White Clone

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- Gravity **18 BLG**
- ABV ---
- IBU **38**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (66.7%)	81 %	4
Grain	Wheat, Torrified	1.5 kg (20.8%)	79 %	4
Sugar	Candi Sugar, Clear	0.9 kg (12.5%)	78.3 %	2

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Slant	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min

Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min