

Klon Le Chouffe Houblon

- Gravity **17.9 BLG**
- ABV ---
- IBU **49**
- SRM **4.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **70 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (82%) | 81 % | 4 |
| Sugar | Candi Sugar, Amber | 1 kg (16.4%) | 78.3 % | 2 |
| Grain | Wheat, Flaked | 0.1 kg (1.6%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 50 g | 7 min | 4 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Slant | 100 ml | Gozdawa |