

Mnich | Tripel IPA

- Gravity **20.4 BLG**
- ABV ---
- IBU **120**
- SRM **8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.35 kg (65.3%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (11.1%) | 80 % | 16 |
| Grain | Fawcett - Crystal | 0.05 kg (1.4%) | 70 % | 160 |
| Grain | Briess - Carapils Malt | 0.15 kg (4.2%) | 74 % | 3 |
| Sugar | cukier | 0.5 kg (13.9%) | --- % | --- |
| Grain | Pszeniczny | 0.15 kg (4.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 16.1 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 40 min | 16.1 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 11.4 % |
| Aroma (end of boil) | Simcoe | 30 g | 0 min | 11.4 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |