

Belgian Tripel westmalle

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **33**
- SRM **6.8**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.5 kg (70.8%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (12.5%)	79 %	22
Grain	Strzegom Karmel 30	1 kg (8.3%)	75 %	30
Sugar	Candi Sugar, Clear	1 kg (8.3%)	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	45 ml	Fermentum Mobile