

# QUADRUPEL WARKA 13

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- Gravity **21.6 BLG**
- ABV ---
- IBU **49**
- SRM **8.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (72.6%)	80 %	5
Grain	Monachijski	0.2 kg (3.2%)	80 %	16
Sugar	Candi Sugar, Clear	0.3 kg (4.8%)	78.3 %	2
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Grain	Briess - 2 Row Carapils Malt	0.2 kg (3.2%)	75 %	3
Grain	Carahell	0.5 kg (8.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	East Kent Goldings	30 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	50 ml	Fermentum Mobile