

# Tripel Karmeliet

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **22**
- SRM **6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **65.5 C**, Time **75 min**
- Temp **76.6 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **75 min** at **65.5C**
- Keep mash **10 min** at **76.6C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg (64.9%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	1.13 kg (12.2%)	82 %	4
Grain	Oats, Malted	0.85 kg (9.2%)	80 %	2
Grain	Barley, Flaked	0.56 kg (6.1%)	70 %	4
Grain	Oats, Flaked	0.28 kg (3%)	80 %	2
Grain	Wheat, Flaked	0.28 kg (3%)	77 %	4
Sugar	Candi Sugar, Amber	0.15 kg (1.6%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	38.75 g	60 min	4.5 %
Boil	Hallertau	19.38 g	20 min	4.5 %
Boil	East Kent Goldings	38.75 g	10 min	5.1 %
Aroma (end of boil)	Hallertau	18.75 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 3787 Trappist High Gravity	Ale	Liquid	125 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	10 min