

# Westmalle Tripel - klon

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **39**
- SRM **5.2**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **73.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	6.5 kg (82.3%)	80 %	5
Sugar	Candi Sugar, Clear	1.4 kg (17.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	115 g	60 min	4.3 %
Boil	Saaz (Czech Republic)	30 g	0 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3787 Trappist High Gravity	Ale	Slant	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min

Water Agent	Whirlfloc-T	2.5 g	Boil	10 min
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