

# Westmalle Tripel - klon

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **39**
- SRM **5.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount          | Yield  | EBC |
|-------|---------------------------------------|-----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 6.35 kg (81.9%) | 80 %   | 5   |
| Sugar | Candi Sugar, Clear                    | 1.4 kg (18.1%)  | 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 |
|-------------|-------------|-------|------|--------|