

# 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 |