

# Champagne Tripel

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **34**
- SRM **6.9**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (63.3%)	80 %	3.5
Grain	Monachijski	0.6 kg (7.6%)	80 %	15
Grain	Castlemalting - Cara Clair	0.2 kg (2.5%)	78 %	4
Grain	Biscuit Malt	0.5 kg (6.3%)	79 %	50
Grain	Rye, Flaked	0.5 kg (6.3%)	78.3 %	4
Sugar	Candi Sugar, Clear	0.8 kg (10.1%)	78.3 %	2
Grain	Oats, Flaked	0.3 kg (3.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	40 g	60 min	8 %
Aroma (end of boil)	Saphir	50 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM25 Klasztorna medytacja	Ale	Liquid	20 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Aframom Madagaskarski	3 g	Boil	10 min
Other	Płatki dębowe	25 g	Secondary	14 day(s)