

QUADRUPEL WARKA 13

- Gravity **21.6 BLG**
- ABV ---
- IBU **49**
- SRM **8.6**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (72.6%) | 80 % | 5 |
| Grain | Monachijski | 0.2 kg (3.2%) | 80 % | 16 |
| Sugar | Candi Sugar, Clear | 0.3 kg (4.8%) | 78.3 % | 2 |
| Grain | Biscuit Malt | 0.5 kg (8.1%) | 79 % | 45 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (3.2%) | 75 % | 3 |
| Grain | Carahell | 0.5 kg (8.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 50 ml | Fermentum Mobile |