

# Tripel Karmeliet

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **22**
- SRM **6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **65.5 C**, Time **75 min**
- Temp **76.6 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **75 min** at **65.5C**
- Keep mash **10 min** at **76.6C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen     | 6 kg (64.9%)    | 80.5 % | 4   |
| Grain | BESTMALZ - Best Wheat Malt | 1.13 kg (12.2%) | 82 %   | 4   |
| Grain | Oats, Malted               | 0.85 kg (9.2%)  | 80 %   | 2   |
| Grain | Barley, Flaked             | 0.56 kg (6.1%)  | 70 %   | 4   |
| Grain | Oats, Flaked               | 0.28 kg (3%)    | 80 %   | 2   |
| Grain | Wheat, Flaked              | 0.28 kg (3%)    | 77 %   | 4   |
| Sugar | Candi Sugar, Amber         | 0.15 kg (1.6%)  | 78.3 % | 148 |

## Hops

| Use for             | Name               | Amount  | Time   | Alpha acid |
|---------------------|--------------------|---------|--------|------------|
| Boil                | Hallertau          | 38.75 g | 60 min | 4.5 %      |
| Boil                | Hallertau          | 19.38 g | 20 min | 4.5 %      |
| Boil                | East Kent Goldings | 38.75 g | 10 min | 5.1 %      |
| Aroma (end of boil) | Hallertau          | 18.75 g | 10 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                           |     |        |        |             |
|-------------------------------------------|-----|--------|--------|-------------|
| Wyeast - 3787<br>Trappist High<br>Gravity | Ale | Liquid | 125 ml | Wyeast Labs |
|-------------------------------------------|-----|--------|--------|-------------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 2 g    | Boil    | 10 min |