

Tripel X

Beer Style: 10F Tripel

Malt:

Type	EBC	Weight [g]	Percent	Remarks
Pilsner Malt	3	5280	67%	
Flaked Oats	4	550	7%	Havregryn
Wheat Malt	3	770	10%	
Cara Hell	25	495	6%	
Kandis (dark)	0	770	10%	Boil 15 min with worth
Total Malt	5	7865		

Mash schedule: 50-55 °C for 30min, 65-70 °C for 60 min, 75 °C for 15 min

Hops:

Type	α -%	Weight [g]	Boil [min]	Remarks
Perle	7,6	25	90	Vi har også forsøgt med
Perle	7,6	25	30	Fuggle fra egen have.
Perle	7,6	25	15	Fint resultat
Perle	7,6	25	5	

Additional:

Type		Weight [g]		Remarks
Koriander		8		Boil 15 min with worth
Irish Moss		8		Boil 15 min with worth

Yeast:

Monastery Ale	WLP 500	Eller Wyeast 1762 Belgian Abbey
---------------	---------	---------------------------------

Eller Hjemstavn 4 fra Munkebo Bryghus

Expected OG	1088	Colour	10 EBC
Expected FG	1018	Bitterness	25 IBU
Expected ABV	9,7%	Volume	22 L