

Brewing Steps: Abbaye Ale #31

Belgian Tripel

Type: All Grain

Batch Size (fermenter): 23,00 l

Boil Size: 27,00 l

Boil Time: 60 min

Final Bottling Volume: 21,30 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 2017-01-12

Brewer: Alexandre Pigeon

Asst Brewer: Maxime Ouellette

Equipment: Alex

Brewhouse Efficiency: 70,00

Taste Rating(out of 50): 30,0

Prepare for Brewing					
Clean and Prepare Brewing Equipment					
Total Water Needed: 38,44 l					
Water Prep					
Amt	Name	Type	#	%IBU	
45,00 l	Saint-Augustin 2016-12-06	Water	1	-	
4,30 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	2	-	
4,00 g	Baking Soda (Mash 60,0 mins)	Water Agent	3	-	
3,20 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	4	-	
2,46 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	5	-	
Mash or Steep Grains					
Mash Ingredients					
Amt	Name	Type	#	%IBU	
6,00 kg	Pale Malt (2 Row) US (2,0 SRM)	Grain	6	67,4 %	
1,00 kg	Cara-Pils/Dextrine (2,0 SRM)	Grain	7	11,2 %	
0,90 kg	Munich Malt (9,0 SRM)	Grain	8	10,1 %	
0,50 kg	Acid Malt (3,0 SRM)	Grain	9	5,6 %	
Mash Steps					
Name	Description	Step Temperature	Step Time		
Mash In	Add 24,94 l of water at 74,0 C	65,6 C	75 min		
Fly sparge with 13,51 l water at 75,6 C					
Boil Wort					
Add water to achieve boil volume of 27,00 l					
Estimated pre-boil gravity is 1,072 SG					
Boil Ingredients					
Amt	Name	Type	#	%IBU	
50,00 g	Goldings, East Kent [5,00 %] - Boil 60,0 min	Hop	10	20,0 IBUs	
28,35 g	Hallertauer [4,80 %] - Boil 60,0 min	Hop	11	10,9 IBUs	
Estimated Post Boil Vol: 20,22 l and Est Post Boil Gravity: 1,082 SG					
Cool and Prepare Fermentation					
Cool wort to fermentation temperature					
Transfer wort to fermenter					
Add water to achieve final volume of 23,00 l					
Fermentation Ingredients					
Amt	Name	Type	#	%IBU	
0,50 kg	Honey (1,0 SRM)	Sugar	12	5,6 %	
Measure Actual Original Gravity _____ (Target: 1,082 SG)					
Measure Actual Batch Volume _____ (Target: 23,00 l)					
Fermentation					
2017-01-12 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)					
2017-01-16 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)					
Dry Hop and Prepare for Bottling/Kegging					
Measure Final Gravity: _____ (Estimate: 1,015 SG)					
Date Bottled/Kegged: 2017-01-26 - Carbonation: Bottle with 125,29 g Corn Sugar					
Age beer for 30,00 days at 18,3 C					
2017-02-25 - Drink and enjoy!					
Notes					
Created with BeerSmith					