

Brouwerij De Ranke - Guldenberg - 7.1%

Belgian Tripel

Author: Nino Bacelle / Beer & Brewing

Type: All Grain

IBU : 51 (Tinseth)  
BU/GU : 0.75  
Colour : 7 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.068  
Final Gravity : 1.014

Fermentables (1.6 kg)

1.412 kg - Chateau Pilsen 2-Row 3.5 EBC (88.4%)  
^ Lot # 20220915  
^ Brouwmaatje (NL) BM-BL.051.002.4  
186 g - 10 min - Boil - Soft Candi Sugar, Bla...

Hops (42.1 g)

90 min - 25.5 g - Hallertauer Mittelfrueh (Wh...

Hop Stand

10 min hopstand @ 80 °C  
10 min - 8.3 g - Hallertauer Mittelfrueh (Who...

Dry Hops

2 days - 8.3 g - Hallertauer Mittelfrueh (Who...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.87 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.87 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.76 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.76 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis SafBrew Specialty Ale T-58  
0.3 pkg - Fermentis SafBrew Ale S-33  
^ The Malt Miller (UK) YEA-02-028

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.24 L  
Sparge Water : 5.9 L  
Boil Time : 90 min  
Total Water : 10.14 L



7 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

Multi step (100 min)  
58.5 °C - Strike Temp  
54 °C - 20 min - Dough in  
63 °C - 50 min - Temperature  
73 °C - 20 min - Temperature  
80 °C - 10 min - Sparge

Fermentation Profile

01 Ale + DH + Conditioning  
30 °C - 14 days - Primary  
15 °C - 2 days - Dry Hop  
15 °C - 28 days - Conditioning  
15 °C - 14 days - Carbonation

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20

SO/Cl ratio: 1  
Mash pH: 5.38  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 8.2 %, IBU = 41, OG = 1.068, FG = 1.006.

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## Recipe Notes

Pitch yeast @ 20 C.