

Tripel... - 9.5%

Belgian Tripel

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Type: All Grain

IBU : 38 (Tinseth)
BU/GU : 0.48
Colour : 10 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.080
Final Gravity : 1.008

Fermentables (1.84 kg)

550 g - Pilsner 3.3 EBC (29.8%)
414 g - Pale Ale 6.5 EBC (22.5%)
301 g - Pilsen Malt 2.7 EBC (16.3%)
^ The Malt Miller (UK) MAL-00-002
234 g - 10 min - Boil - Sugar, Table (Sucrose...
^ Albert Heijn (NL)
137 g - Extra Pale Maris Otter 3.1 EBC (7.4%)
^ The Malt Miller (UK) MAL-00-040
137 g - Finest Pale Ale Golden Promise 5.5 EB...
^ The Malt Miller (UK) MAL-00-058
70 g - Carabelge 30 EBC (3.8%)

Hops (21.4 g)

60 min - 3.7 g - Admiral (T90) - 12.6% (21 IBU)
^ The Malt Miller (UK) HOP-04-011
60 min - 3.7 g - Tettnang - 4.5% (7 IBU)
20 min - 7 g - Tettnang - 4.5% (8 IBU)
5 min - 7 g - Tettnang - 4.5% (2 IBU)

Miscellaneous

Mash - 1.03 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.74 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.01 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.24 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.44 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

0.7 pkg - Mangrove Jack's Belgian Tripel M31
^ The Malt Miller (UK) YEA-02-020

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.83 L
Sparge Water : 4.59 L
Boil Time : 60 min
Total Water : 9.42 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 Three Steps Mash (70 min)
48.3 °C - Strike Temp
45 °C - 10 min - Mash in
62 °C - 40 min - Saccharification rest
70 °C - 20 min - Dextrin rest

Fermentation Profile

01 Ale + DR + Conditioning
20 °C (8 day ramp) - 8 days - Primary
28 °C - 6 days - Diacetyl rest
18 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 15 Na 75 Cl 131 SO 200 HCO 95

SO/Cl ratio: 1.5
Mash pH: 5.39
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 = 8.7 %, IBU = 35, EBC = 12, OG = 1.080, FG = 1.012.

Tripel...

Recipe Notes

Mash: calculated water profile mg/l: Ca: 58, Mg: 2, Na: 28, SO3: 100, Cl: 61.
No mash out.