Brewfather
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Belgian Tripel (20220218) - 8.8%

Belgian Tripel
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Type: All Grain

IBU	: 34 (Tinseth)
BU/GU	: 0.43
Colour	: 8 EBC
Carbonation	: 2.6 CO2-vol
Pre-Boil Gravity	: 1.060
Original Gravity	: 1.078
Total Gravity	: 1.081
Final Gravity	: 1.014

Fermentables (1.95 kg)
1.95 kg - Pilsen Malt 2.7 EBC (100%)
^ BrouwStore (NL)
35 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (10.5 g)
60 min - 10.5 g - Aramis - 8.1% (34 IBU)

Miscellaneous
Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.83 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.73 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.73 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.7 pkg - Lallemand (LalBrew) Abbaye Belgian
^ Lot # 38501021207711V
^ Brouwmaatje (NL) BM-BL.050.614.7

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

Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L
Mash Water	: 5.85 L
Sparge Water	: 3.9 L
Boil Time	: 60 min
Total Water	: 9.75 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

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

SO/Cl ratio: 1
Mash pH: 5.42
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, OG = 1.078, FG = 1.014.

Dropped the sugar, acid malt and DME.
Adjusted hops for target IBUs.