

## Belgian Tripel (20210325) - 8.4%

### Belgian Tripel

Author: Clibit@homebrewinguk.com

Type: Partial Mash

IBU : 48 (Tinseth)  
Colour : 20 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.026  
Original Gravity : 1.076  
Final Gravity : 1.012

### Fermentables (1.66 kg)

724 g - Pilsner 3.5 EBC (43.5%)  
^ The Malt Miller (UK) MAL-00-074  
722 g - 10 min - Boil - Premium Grade Light L...  
^ The Malt Miller (UK) EXT-01-010  
121 g - Munich Malt I 15 EBC (7.3%)  
^ The Malt Miller (UK) MAL-00-017  
96 g - 10 min - Boil - Candi Sugar, Amber 148...

### Hops (30.5 g)

60 min - 9.6 g - Willamette (T90) - 5.3% (28...  
^ The Malt Miller (UK) HOP-05-015  
10 min - 20.9 g - Saaz (Whole) - 5.09% (20 IBU)  
^ The Malt Miller (UK) HOP-02-002

### Yeast

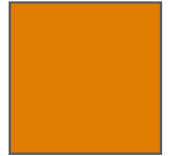
0.5 pkg - Mangrove Jack's Belgian Tripel M31  
^ The Malt Miller (UK) YEA-02-020

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

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

Mash Water : 2.54 L  
Sparge Water : 6.15 L  
Boil Time : 60 min  
Total Water : 8.69 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%



20 EBC

### Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 45 days - Conditioning

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5

Mash pH: 5.54

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 = 8.5 %, IBU = 40, EBC = ?, OG = 1.074, FG = 1.011.