

Achterlijk Lekker Blondje - 9.8%

Belgian Tripel

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Type: All Grain

IBU : 39 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.049
 Original Gravity : 1.083
 Final Gravity : 1.008

Fermentables (1.97 kg)

1.68 kg - Pilsen 3.5 EBC (85.3%)
 290 g - Candi Sugar, Clear 1 EBC (14.7%)

Hops (35.6 g)

60 min - 10.2 g - Saaz - 3.17% (14 IBU)
 60 min - 4.1 g - Hallertauer Mittelfrueh - 3%...
 30 min - 10.1 g - Saaz - 3.17% (11 IBU)
 30 min - 3.8 g - Hallertauer Mittelfrueh - 3%...
 10 min - 4.9 g - Saaz - 3.17% (3 IBU)
 10 min - 2.5 g - Hallertauer Mittelfrueh - 3%...

Miscellaneous

Mash - 0.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.27 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 2.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.89 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safebrew Abbey Ale BE-256

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.04 L
 Sparge Water : 4.9 L
 Boil Time : 75 min
 Total Water : 9.94 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



8 EBC

Mash Profile

Herms Indirect verwarmen
 57.4 °C - Strike Temp
 53 °C - 20 min - Stap 1
 62 °C - 55 min - Stap 2
 73 °C - 30 min - Stap 3
 78 °C - 5 min - Stap 4

Fermentation Profile

Ale
 18 °C - 2 days - Primary
 20 °C - 3 days - Primary
 10 °C - 21 days - Secondary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 46 Mg 13 Na 68 Cl 92 SO 75

SO/Cl ratio: 0.8
 Mash pH: 5.4
 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: