

## xBmt-20200601 Staggered Sugar Additions - 8.9%

### Belgian Tripel

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Type: All Grain

IBU : 13 (Tinseth)  
BU/GU : 0.17  
Colour : 9 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.047  
Original Gravity : 1.078  
Final Gravity : 1.010

### Fermentables (1.81 kg)

1.53 kg - Pale Malt (2 Row) US 3.9 EBC (84.5%)  
250 g - Table Sugar (Sucrose) 0 EBC (13.8%)  
30 g - ESB Pale Malt (Gambrinus) 7.9 EBC (1.7%)

### Hops (12.8 g)

60 min - 6.6 g - Saaz - 3.75% (11 IBU)  
5 min - 6.2 g - Saaz - 3.75% (2 IBU)

### Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.81 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.8 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.7 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.71 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0 ml - Imperial Yeast Triple Double B48

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

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

Mash Water : 4.68 L  
Sparge Water : 4.7 L  
Boil Time : 60 min  
Total Water : 9.38 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

Single Infusion, Medium Body, No Mash Out  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Mash In

### Fermentation Profile

Imported  
18.9 °C - 5 days - Primary  
23.9 °C - 7 days - Secondary  
-1.1 °C - 30 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...  
Ca 34 Mg 10 Na 39 Cl 77 SO 78

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

Water Profile: Ca 57 | Mg 25 | Na 18 | SO4 92 | Cl 50

<https://brulosophy.com/2020/06/01/sugar-additions-single-dose-vs-staggered-during-fermentation-of-belgian-tripel-exbeeriment-results/>