

Achterlijk Donker Blondje - 9.3%

Belgian Tripel

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Type: All Grain

IBU : 22 (Tinseth)
 Colour : 17 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.078
 Final Gravity : 1.007

Fermentables (1.95 kg)

1.362 kg - Swaen Pilsner 3.7 EBC (69.9%)
 290 g - Candi Sugar, Clear 1 EBC (14.9%)
 116 g - Swaen Munich Light 13 EBC (6%)
 107 g - Caramunich I 101 EBC (5.5%)
 75 g - Banana (Fruit) 0 EBC (3.9%)

Hops (10.6 g)

First Wort - 6.1 g - East Kent Goldings (EKG)...
 First Wort - 2.8 g - Hallertau Tradition (Who...
 60 min - 1.7 g - Hallertauer Hersbrucker (Who...

Miscellaneous

Mash - 1.68 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.18 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.5 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.68 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.92 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 20 min - Boil - 0.187 items - Kaneelstokjes
 20 min - Boil - 5.6 g - Koriander zaad
 20 min - Boil - 0.373 items - Kruidnagel
 20 min - Boil - 0.187 items - vanillestokje
 15 min - Boil - 186.667 g - Bruine basterdsuiker

Yeast

0.5 pkg - Lallemend (LalBrew) Abbaye Belgian

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

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

Mash Water : 4.76 L
 Sparge Water : 5.09 L
 Boil Time : 75 min
 Total Water : 9.85 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



17 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

Triple
 22 °C - 5 days - Primary
 10 °C - 21 days - Secondary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 100 Mg 15 Na 75 Cl 139 SO 164

SO/Cl ratio: 1.2
 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: