

Achterlijk Hoppig Blondje - 8%

Belgian Tripel

Author: Bert Imhoff

Type: All Grain

IBU : 31 (Tinseth)
 Colour : 11 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.049
 Original Gravity : 1.075
 Final Gravity : 1.014

Fermentables (1.85 kg)

1.546 kg - Swaen Pilsner 3.7 EBC (83.6%)
 149 g - Candi Sugar, Clear 1 EBC (8.1%)
 136 g - Munich 15 EBC (7.4%)
 18 g - Caramunich I 101 EBC (1%)

Hops (30.1 g)

First Wort - 11.2 g - East Kent Goldings (EKG...
 60 min - 2.1 g - Tradition (Whole) - 5.3% (5...
 30 min - 7.5 g - Hallertauer Hersbrucker (Who...

Dry Hops

5 days - 9.3 g - Hallertauer Hersbrucker (Who...

Miscellaneous

Mash - 0.27 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.28 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.88 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.187 items - Kaneelstokjes
 15 min - Boil - 5.6 g - Koriander zaad
 15 min - Boil - 0.373 items - Kruidnagel
 15 min - Boil - 10.453 g - Orangeschil Zoet
 15 min - Boil - 0.187 items - Vanillestokje

Yeast

0.5 pkg - Lallemant (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 : 5.1 L
 Sparge Water : 4.86 L
 Boil Time : 75 min
 Total Water : 9.96 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

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
 22 °C - 5 days - Primary
 6 °C - 1 days - Cold Crash
 10 °C - 21 days - Secondary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 47 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: