

Brewferm Wheat Tripel - 7.7%

Belgian Tripel

Author: Brewferm

Type: Extract

IBU : 25 (Tinseth)
 BU/GU : 0.32
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057
 Original Gravity : 1.075
 Total Gravity : 1.077
 Final Gravity : 1.018

Fermentables (1.41 kg)

1.414 kg - Brewferm Wheat Tripel (hopped) 5.9...
 32 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (7.3 g)

60 min - 7.3 g - Noname (CO2Extract) - 8.7% (...)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.79 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.69 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.7 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

2 pkg - Brewferm Top

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

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

Mash Water : 0 L
 Sparge Water : 0 L
 Boil Time : 60 min
 HLT Water : 7.88 L
 Top-Up Water : 7.88 L
 Total Water : 7.88 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



10 EBC

Mash Profile

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

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 21 Mg 6 Na 23 Cl 46 SO 46

SO/Cl ratio: 1
 Mash pH: 4.7
 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 %, IBU = 15-25, EBC = ?, OG = 1.075, FG = 1.015.