

Westmalle Trappist - Tripel (clone) - 9.5%

Belgian Tripel

Author: Ivan Regal

Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.42
Colour : 7 EBC
Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.077
Total Gravity : 1.079
Final Gravity : 1.007

Fermentables (1.79 kg)

1.525 kg - Pilsen Malt 2.7 EBC (85.2%)
^ The Malt Miller (UK) MAL-00-002
235 g - Belgian Candi Sugar Rocks Clear 1 EBC...
^ The Malt Miller (UK) SUG-00-004
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...
^ Albert Heijn (NL)

Hops (23.1 g)

60 min - 4.4 g - Saaz - 4.4% (9 IBU)
^ The Malt Miller (UK) HOP-06-000
60 min - 2.3 g - Hallertauer Mittelfrueh (T90...
^ The Malt Miller (UK) HOP-06-008
30 min - 7.3 g - Saaz - 4.4% (12 IBU)
^ The Malt Miller (UK) HOP-06-000
30 min - 2.8 g - Hallertauer Mittelfrueh (T90...
^ The Malt Miller (UK) HOP-06-008
10 min - 4.4 g - Celeia (Styrian Goldings) (T...
^ The Malt Miller (UK) HOP-06-004
10 min - 1.9 g - Hallertauer Mittelfrueh (T90...
^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.88 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.88 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.76 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.77 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
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL) 125.249.1

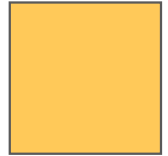
Yeast

0.5 pkg - Mangrove Jack's Belgian Tripel M31
^ The Malt Miller (UK) YEA-02-020

01 Brouwpunt 5L (90min) (rev 3)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.57 L
Sparge Water : 5.67 L
Boil Time : 90 min
Total Water : 10.24 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Belgian tripel
54 °C - Strike Temp
50 °C - 15 min - Mash 1
56 °C - 15 min - Mash 2
62 °C - 30 min - Mash 3
68 °C - 30 min - Mash 4
73 °C - 10 min - Mash 5
78 °C - 10 min - Mash out

Fermentation Profile

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 33 Mg 9 Na 38 Cl 75 SO 75

SO/Cl ratio: 1
Mash pH: 5.39
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:

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Recipe Notes

Target: ABV = 9.5 %, IBU = 36

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).