

Brewferm Wheat Tripel v3 - 8.3%

Belgian Tripel

Author: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.34
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.073
 Total Gravity : 1.075
 Final Gravity : 1.012

Fermentables (1.67 kg)

690 g - Pils 3.5 EBC (41.3%)
 ^ Brouwmaatje (NL) 051.002.4
 690 g - Wheat Malt 3.9 EBC (41.3%)
 219 g - Sugar, Table (Sucrose) 2 EBC (13.1%)
 ^ Albert Heijn (NL)
 70 g - Carapils 3.9 EBC (4.2%)
 31 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (12.4 g)

60 min - 6.2 g - Aramis - 8.1% (24 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6.2 g - Aramis - 8.1% (2 IBU)

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

0.4 pkg - Mangrove Jack's Empire Ale Yeast M15
 ^ The Malt Miller (UK) YEA-02-036

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

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

Mash Water : 4.35 L
 Sparge Water : 4.92 L
 Boil Time : 60 min
 Total Water : 9.27 L



8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 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 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:

Recipe Notes

Target: ABV = 6.3 %, IBU = 20, EBC = ?, OG = 1.060, FG = 1.014.