

Brewferm Wheat Tripel v2 - 7%

Belgian Tripel

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.43
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.060
 Total Gravity : 1.063
 Final Gravity : 1.010

Fermentables (1.42 kg)

560 g - Pilsner 2-Row 3.9 EBC (39.4%)
 560 g - Wheat Malt 3.9 EBC (39.4%)
 178 g - Sugar, Table (Sucrose) 2 EBC (12.5%)
 ^ Albert Heijn (NL)
 67 g - Acid Malt 5.9 EBC (4.7%)
 56 g - Carapils 3.9 EBC (3.9%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (12.4 g)

60 min - 6.2 g - Aramis - 8.1% (25 IBU)

Hop Stand

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

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 : 3.73 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.07 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: 5.28
 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.