

Misty Wit Tripel - 8.3%

Belgian Tripel

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.29
 Colour : 8 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.070
 Total Gravity : 1.073
 Final Gravity : 1.010

Fermentables (1.65 kg)

1.216 kg - Pilsner 2-Row 3.9 EBC (73.6%)
 243 g - Wheat Malt 3.9 EBC (14.7%)
 194 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 33 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (9 g)

60 min - 9 g - Aramis - 5% (21 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.81 g - Calcium Chloride (CaCl2) 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 - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Mangrove Jack's Belgian Wit M21

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

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

Mash Water : 4.38 L
 Sparge Water : 4.9 L
 Boil Time : 60 min
 Total Water : 9.28 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 19 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 19 °C - 28 days - Carbonation
 19 °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 = 7.2 %, IBU = 21, OG = 1.068, FG = 1.015.