

Three Blind Mice - Tripel - 8.7%

Belgian Tripel

Author: Gryningsbryggeriet

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.37
 Colour : 11 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.078
 Total Gravity : 1.080
 Final Gravity : 1.014

Fermentables (1.87 kg)

1.634 kg - Pilsner 3.3 EBC (87.3%)
 160 g - Candi Sugar, Clear 1 EBC (8.6%)
 58 g - Biscuit 44.5 EBC (3.1%)
 19 g - Red Ale 80 EBC (1%)
 34 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (6.1 g)

60 min - 6.1 g - Hallertau Blanc - 10.5% (29...

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.92 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.92 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.8 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.81 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
 5 min - Boil - 0.033 tsp - Protafloc
 5 min - Boil - 0.267 g - Yeast Nutrients

Yeast

0.5 pkg - Imperial Yeast Triple Double B48

01 Brouwpunt 5L (100min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.96 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.13 L
 Sparge Water : 5.59 L
 Boil Time : 100 min
 Total Water : 10.72 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 73.3 °C - Strike Temp
 67 °C - 90 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

belgian
 19 °C - 6 days - Primary
 23 °C - 8 days - Primary

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

Yeast in focus.
 Fair amount of candi sugar, some biscuit and red malt.
 Keep an eye on Triple Double, it likes to sit on top of the wort throughout fermentation which may result in a slow fermentation. Make sure to leave some extra head space in fermenter.
 This beer deserves to be clear and fairly carbonated.