

Belgian Tripel

Belgian Tripel (26 C)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 90 min
End of Boil Vol: 137,16 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Single Stage

Date: 29 Aug 2023
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 69,00 %
Est Mash Efficiency: 69,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
33,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	78,6 %	21,52 L
4,00 kg	Oats, Flaked (2,0 EBC)	Grain	2	9,5 %	2,61 L
4,00 kg	Wheat, Flaked (3,2 EBC)	Grain	3	9,5 %	2,61 L
1,00 kg	Cane (Beet) Sugar [Boil] (0,0 EBC)	Sugar	4	2,4 %	0,63 L
100,00 g	Nugget [12,00 %] - Boil 60,0 min	Hop	5	22,6 IBUs	-
250,00 g	Saaz [3,15 %] - Boil 5,0 min	Hop	6	7,7 IBUs	-
5,0 pkg	Abbaye Belgian (Lallemand/Danstar #-)	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,077 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 8,6 %
Bitterness: 30,3 IBUs
Est Color: 9,0 EBC

Measured Original Gravity: 1,073 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 7,6 %
Calories: 700,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Light Body
Sparge Water: 71,06 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 42,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 110,00 L of water at 56,2 C	52,0 C	10 min
Saccharification	Heat to 63,0 C over 15 min	63,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 71,06 L water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

Fermentou à 22°C por 10 dias. Maturou à 0°C por 21 dias.

Created with BeerSmith