

125 Tripel Sunday

Lys stærk belgisk ale/Tripel (10 B)

Type: All Grain
Batch Size: 55,00 L
Boil Size: 64,38 L
Boil Time: 75 min
End of Boil Vol: 59,38 L
Final Bottling Vol: 55,00 L
Fermentation: Ale, Two Stage

Date: 27 Nov 2022
Brewer: MortenBryg/Hoppes garagebryg
Asst Brewer:
Equipment: Brewtools B80pro 1. bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
20,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
7,60 kg	Fuglsang Organic Pilsner Malt (4,3 EBC)	Grain	2	39,6 %	4,96 L
7,60 kg	Fuglsang Pale Ale Malt (6,0 EBC)	Grain	3	39,6 %	4,96 L
0,60 kg	CHÂTEAU CARA GOLD® (120,0 EBC)	Grain	4	3,1 %	0,39 L
0,40 kg	Oats, Flaked (2,0 EBC)	Grain	5	2,1 %	0,26 L
1,00 kg	Candi Sugar, Clear [Boil] (1,0 EBC)	Sugar	6	5,2 %	0,71 L
1,00 kg	Honey [Boil] (2,0 EBC)	Sugar	7	5,2 %	0,72 L
1,00 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	8	5,2 %	0,72 L
160,00 g	Saaz [3,80 %] - Boil 60,0 min	Hop	9	22,2 IBUs	-
80,00 g	Hallertauer Mittelfrueh [5,10 %] - Boil 15,0 min	Hop	10	7,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
50,00 g	Orange Peel, Sweet (Boil 10,0 mins)	Spice	12	-	-
3,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,081 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 9,1 %
Bitterness: 29,6 IBUs
Est Color: 20,8 EBC

Measured Original Gravity: 1,088 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 9,7 %
Calories: 855,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 34,59 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,66
Measured Mash PH: 0,00

Total Grain Weight: 19,20 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
Mash In	Add 46,01 L of water at 73,0 C	67,0 C	90 min

Sparge: Fly sparge with 34,59 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 294,37 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 294,37 g Table Sugar
Carbonation (from Meas Vol): Bottle with 251,55 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Sparge 25L

50g frisk appelsinskal og 120g frisk appelsinjuice tilsat ved 10 minutter.

24L i ny gærspand med hvidt skruelåg. 2 breve gær.

23L i Hoppes gærspand.

Begge gærspande blev tilsat 1½L kogende vand, da OG var lovligt høj.

Hos Hoppe:

Den 19/12 var SG=1022

Den 26/12 var SG= 1016.

Hos MortenBryg:

28/12 FG1016

33 x 0,5L flasker = 16,5L

1 x 9L fad = 9L

I alt 25,5L

125g sukker til 25,5L = 4,9g/L

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