

143 Tripel til fad

Lys stærk belgisk ale/Tripel (10 B)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 04 Jun 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 65,00 %
Est Mash Efficiency: 65,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
6,50 kg	Pale Malt (7,0 EBC)	Grain	2	38,8 %	4,24 L
6,50 kg	Pilsner Malt (3,0 EBC)	Grain	3	38,8 %	4,24 L
0,60 kg	CHATEAU CARA GOLD® (120,0 EBC)	Grain	4	3,6 %	0,39 L
0,40 kg	Oats, Flaked (2,0 EBC)	Grain	5	2,4 %	0,26 L
1,50 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	6	8,9 %	0,96 L
0,90 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	7	5,4 %	0,65 L
170,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	8	27,3 IBUs	-
100,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 15,0 min	Hop	9	8,0 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	10	-	-
41,00 g	Orange Peel, Sweet (Boil 10,0 mins)	Spice	11	-	-
0,36 kg	Fruit - Orange [Primary] (0,0 EBC)	Adjunct	12	2,1 %	0,34 L
4,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,090 SG
Est Final Gravity: 1,020 SG
Estimated Alcohol by Vol: 9,4 %
Bitterness: 35,3 IBUs
Est Color: 25,6 EBC

Measured Original Gravity: 1,082 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 8,3 %
Calories: 798,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 13,68 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,65
Measured Mash PH: 0,00

Total Grain Weight: 16,76 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 45,00 L of water at 72,3 C	67,0 C	90 min
Mash Step	Heat to 78,0 C over 4 min	78,0 C	20 min

Sparge: Fly sparge with 13,68 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: 206,06 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle

Fermentation: Ale, Two Stage
Fermenter:

with 173,95 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

RO vand? Måske 35%? 50% = 29L 35% = 20L

Online ABV calculator sig ca. 11%

Fermentis SafAleT-58 tørgær.

Over Gær til saison øl og specialøl, Giver pebret og krydret smag

Sedimentation: medium

Slutdensitet: Høj

Gæring temperatur: 12 - 25 ° C, optimalt 15 - 20 grader

gæres ved ca. 22 grader.

41g frisk appelsinskal og 360g frisk appelsinjuice tilsat ved 10 minutter.

Ca 42L i 2 kegmeneter uden trykkit i garage ved ca. 23 grader.

20/6:

ca. 28L i fad

ca. 4,5L i secondary i køleskab.

24/9 ud af træfad:

1 x 19L fad med 105g sukker 5,5g/L

22 x 0,5L flaske med 55g sukker 5g/L

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