

164 Trippel

Lys stærk belgisk ale/Tripel (10 B)

Type: All Grain
Batch Size: 37,00 L
Boil Size: 43,08 L
Boil Time: 60 min
End of Boil Vol: 39,58 L
Final Bottling Vol: 35,00 L
Fermentation: Ale, Two Stage

Date: 25 Feb 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L
 CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
20,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
6,50 kg	BEST Pale Ale (BESTMALZ) (6,0 EBC)	Grain	2	43,9 %	4,24 L
6,50 kg	Pilsner Malt (3,0 EBC)	Grain	3	43,9 %	4,24 L
0,80 kg	Chateau Cara Gold (120,0 EBC)	Grain	4	5,4 %	0,52 L
1,00 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	5	6,8 %	0,72 L
40,00 g	Magnum [12,80 %] - Boil 60,0 min	Hop	6	26,9 IBUs	-
80,00 g	Hallertauer Mittelfrueh [3,40 %] - Boil 13,0 min	Hop	7	7,6 IBUs	-
1,00 Items	Protafloc (Boil 7,0 mins)	Fining	8	-	-
40,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	9	-	-
3,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,088 SG
Est Final Gravity: 1,019 SG
Estimated Alcohol by Vol: 9,3 %
Bitterness: 34,4 IBUs
Est Color: 27,6 EBC

Measured Original Gravity: 1,084 SG
Measured Final Gravity: 1,023 SG
Actual Alcohol by Vol: 8,2 %
Calories: 822,9 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 11,91 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,64
Measured Mash PH: 0,00

Total Grain Weight: 14,80 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 72,2 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 11,91 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: 187,33 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 187,33 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 181,97 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 28L

1 19L fad til Esrum og 2 "9L" fade til os selv?

T-58:

Sedimentation: Medium (bundfældningsevne)

Attenuation: 72-78% (forgæringsgrad)

Alkoholtolerance: 9-11%

Gæringstemperatur: 12-25 grader

Brgger var fyldt lovlig meget indtil malten havde suget vand.

Vi brugte ikke toppladen.

Omrørt de første 30 minutter.

Ca. 37L i 55l tank sat indenfor ved ca. 20 grader.

Gær tilsat direkte. der blev brugt en kande til at skylle gæren ned med. Den lagde sig på overfladen.

17/3:

6g sukker/l

1 x 19L fad

7,5L i et 9L fad

15 x 0,5L flaske

34L

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