

# 171 Trippel med brombær

Lys stærk belgisk ale/Tripel (10 B)

**Type:** All Grain  
**Batch Size:** 30,00 L  
**Boil Size:** 33,25 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 31,25 L  
**Final Bottling Vol:** 28,80 L  
**Fermentation:** Ale, Two Stage

**Date:** 21 Apr 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,00 kg	Pale Malt (7,0 EBC)	Grain	2	46,7 %	3,26 L
5,00 kg	Pilsner Malt (3,0 EBC)	Grain	3	46,7 %	3,26 L
0,40 kg	Chateau Crystal (150,0 EBC)	Grain	4	3,7 %	0,26 L
0,30 kg	Wheat (6,0 EBC)	Grain	5	2,8 %	0,20 L
30,00 g	Huell Melon [7,00 %] - Boil 60,0 min	Hop	6	14,9 IBUs	-
30,00 g	Nelson Sauvín [10,20 %] - Boil 7,0 min	Hop	7	5,8 IBUs	-
1,00 Items	Protafloc (Boil 1,0 mins)	Fining	8	-	-
2,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	9	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,076 SG  
**Est Final Gravity:** 1,019 SG  
**Estimated Alcohol by Vol:** 7,7 %  
**Bitterness:** 20,8 IBUs  
**Est Color:** 19,5 EBC

**Measured Original Gravity:** 1,091 SG  
**Measured Final Gravity:** 1,022 SG  
**Actual Alcohol by Vol:** 9,3 %  
**Calories:** 894,9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 15,16 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,65  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 10,70 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 30,00 L of water at 72,7 C	66,7 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 15,16 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:** 154,14 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 154,14 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 99,02 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

20L RO vand

T-58:

Sedimentation: Medium (bundfældningsevne)

Attenuation: 72-78% (forgæringsgrad)

Alkoholtolerance: 9-11%

Gæringstemperatur: 12-25 grader

Max 25L vand i bryggeren. Bryggeren var alt for presset med denne opskrift. Vi måtte pumpe urt i en gryde og tilsætte det med spargevandet.

9l sparge

Gær tilat direkte

ca. 20L i Bucketbuddy i ferminator sat til 19 grader i urten.

25/4 1,5kg brombær og 1,5kg solbær kom i blendet og opvarmet til 65 grader.

12/5:

1 x 9L fad 7g sukker/liter

19 x 0,5L flaske 6g sukker/L

*Created with BeerSmith*