

# Tripel (Gerstwijjn)

Lys stærk belgisk ale/Tripel (10 B)

**Type:** All Grain  
**Batch Size:** 25,00 L  
**Boil Size:** 31,40 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 27,60 L  
**Final Bottling Vol:** 24,00 L  
**Fermentation:** Ale, Single Stage

**Date:** 06 Jul 2019  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 60,00 %  
**Est Mash Efficiency:** 63,6 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
7,00 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5,9 E...	Grain	2	56,5 %	4,56 L
2,50 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	3	20,2 %	1,63 L
2,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	4	16,1 %	1,30 L
20,00 g	Columbus [16,70 %] - Boil 60,0 min	Hop	5	23,9 IBUs	-
0,90 kg	Candi Syrup, D-90 [Boil] [Boil for 15 min](177,3 EBC)	Extract	6	7,3 %	0,67 L
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	7	-	-
20,00 g	El Dorado [12,40 %] - Boil 10,0 min	Hop	8	6,5 IBUs	-
38,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	9	-	-
3,0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,096 SG  
**Est Final Gravity:** 1,022 SG  
**Estimated Alcohol by Vol:** 10,0 %  
**Bitterness:** 30,4 IBUs  
**Est Color:** 34,6 EBC

**Measured Original Gravity:** 1,072 SG  
**Measured Final Gravity:** 1,006 SG  
**Actual Alcohol by Vol:** 8,8 %  
**Calories:** 677,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 6,93 L  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,68  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 12,40 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 36,00 L of water at 70,2 C	65,0 C	75 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	10 min

**Sparge:** Fly sparge with 6,93 L water at 77,0 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:** 128,45 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 128,45 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 128,45 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 17,0 C

## Notes

50% RO vand 22L

Anbefalet gæringstemperatur: 15-20°C (dog muligt ned til 12 grader og op til 25 grader)

Forgæringsgrad: 82%

Bundfældningsevne: Høj

Dosering (primær gæring): 50 til 80 gr. per 100 liter

Kan ikke rigtigt finde noget om Belgiske Gerstwijjn, så et vildt skud.

"Det var ikke uden grund, at øen blev kaldt bygvin, før La Trappe lancerede navnet" quadrupel "i 1991."

De 8 øl i den smagning ligger mellem 9 og 11%. (En eller anden smagning på hollandsk. :-)

Vi prøver Parti-gyle. 2. runnings i opskriften "Det tynde øl". Vi har brugt følgende calculator  
[http://braukaiser.com/wiki/index.php/Batch\\_Sparge\\_and\\_Party\\_Gyle\\_Simulator](http://braukaiser.com/wiki/index.php/Batch_Sparge_and_Party_Gyle_Simulator) .

Røt i mæsk fra -30 min

Refrag:

Mashout 1068

Boil 1059

Efter sirup 1061??????????

Ca. 8L Sparge.

i Gærskab ved 20 grader.

Vi har fået vildt overpitchet. Vi gik efter 24 SG mere. :-|

Der røg Vodka fra gærlås i øllet ved flaskning.

7Gukker/L = 175g.

24L flasket.

*Created with BeerSmith*