

# Happy Hour vand

Lys stærk belgisk ale/Tripel (10 B)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 47,03 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 43,23 L  
**Final Bottling Vol:** 39,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 20 Oct 2019  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 72,6 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	100,0 %	6,85 L

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,057 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 6,0 %  
**Bitterness:** 0,0 IBUs  
**Est Color:** 8,0 EBC

**Measured Original Gravity:** 0,000 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 22,55 L  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,72  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 10,50 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 35,00 L of water at 69,9 C	65,0 C	40 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	10 min

**Sparge:** Fly sparge with 22,55 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:** 208,73 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 208,73 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 0,00 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand

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