

67 tripel posebryg

Lys stærk belgisk ale/Tripel (10 B)

Type: All Grain
Batch Size: 18,00 L
Boil Size: 27,08 L
Boil Time: 60 min
End of Boil Vol: 21,71 L
Final Bottling Vol: 16,49 L
Fermentation: Ale, Two Stage

Date: 19 Jan 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70,00 %
Est Mash Efficiency: 81,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
3,70 kg	Pale Ale Golden Promise (6,0 EBC)	Grain	2	55,2 %	2,41 L
1,20 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	17,9 %	0,78 L
0,30 kg	CHÂTEAU CARA BLOND® (20,0 EBC)	Grain	4	4,5 %	0,20 L
0,10 kg	Oats, Flaked (2,0 EBC)	Grain	5	1,5 %	0,07 L
0,60 kg	Light Dry Extract [Boil] (15,8 EBC)	Dry Extract	6	9,0 %	0,39 L
0,50 kg	Honey [Boil] (2,0 EBC)	Sugar	7	7,5 %	0,36 L
0,30 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	8	4,5 %	0,22 L
35,00 g	Northern Brewer [6,00 %] - Boil 60,0 min	Hop	9	21,5 IBUs	-
30,00 g	Saaz [3,40 %] - Boil 15,0 min	Hop	10	5,2 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,090 SG
Est Final Gravity: 1,019 SG
Estimated Alcohol by Vol: 9,6 %
Bitterness: 26,6 IBUs
Est Color: 17,7 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, Full Body
Sparge Water: 9,39 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,68
Measured Mash PH: 5,83

Total Grain Weight: 6,70 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 23,00 L of water at 72,0 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 75,6 C	75,6 C	10 min

Sparge: Fly sparge with 9,39 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: 88,23 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 88,23 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 97,94 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand. = 16L

Fermentis Safbrew T-58 tørgær 11,5 gram. Gær typisk til saison øl og specialøl. Giver en pebret og krydret smag.

Spicy, estery flavours ideal for continental beer styles

12-25°C ideally 15-20°C

capable of fermenting excellent beers up to 8.5% abv. but can tolerate as much as 11.5% abv

Sparge ca. 3,5L

Boil ca. 20,5L

Der var 2L Barley Wine bryg 66 i spanden med gæren. Vi havde fået tilsat gær forkert. Så 10% Barley Wine urt.

Span i huset ved ca. 21 grader. Efter 3 uger flyttet til garage ved 12-14 grader.

133g sukker/ca. 19L Ca. 1,7g/L

9L i fad

28x 0,33 = 9,3L

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