

Allans tripel bud 1

Lys stærk belgisk ale/Tripel (10 B)

Type: All Grain
Batch Size: 36,00 L
Boil Size: 42,86 L
Boil Time: 60 min
End of Boil Vol: 39,06 L
Final Bottling Vol: 35,00 L
Fermentation: Ale, Two Stage

Date: 02 Dec 2018
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,90 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	40,8 %	3,19 L
4,90 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	40,8 %	3,19 L
0,50 kg	CHÂTEAU CARA BLOND® (20,0 EBC)	Grain	3	4,2 %	0,33 L
0,20 kg	Oats, Flaked (2,0 EBC)	Grain	4	1,7 %	0,13 L
0,90 kg	Honey [Boil] (2,0 EBC)	Sugar	5	7,5 %	0,65 L
0,60 kg	Muscovado sugar [Boil] (80,0 EBC)	Sugar	6	5,0 %	0,43 L
120,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	7	23,9 IBUs	-
1,00 Items	Protafloc (Boil 15,0 mins)	Fining	8	-	-
50,00 g	Saaz [3,40 %] - Boil 15,0 min	Hop	9	4,9 IBUs	-
50,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-	-
2,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66...	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,075 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 8,8 %
Bitterness: 28,8 IBUs
Est Color: 16,5 EBC

Measured Original Gravity: 1,076 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 8,3 %
Calories: 728,4 kcal/l

Mash Profile

Mash Name: 63-68 grader
Sparge Water: 15,38 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,69
Measured Mash PH: 5,80

Total Grain Weight: 12,00 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 Step	Add 38,00 L of water at 69,0 C	64,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

Sparge: Fly sparge with 15,38 L water at 77,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 187,32 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 187,32 g Table Sugar
Carbonation (from Meas Vol): Bottle with 168,59 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

70% RO vand.

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

Vand:

Start 36L (nok 38L)

Sparge 15L

Meget fuld. Manuelt cirkuleret.

Refrak:

End mæsk: 1070

End køl: 1070 (Hydgro sagde 1076)

Boil: start Boil ca. 37,5L Ca. 15min mens det sidste sparge løb ned derefter 60 min.

Muscovado kom i ved 5 min.

Honning kom i fra 4 min til -1min. (Det tog lang tid at få ud af bøtterne i tynde "skiver")

Gæskab ved 21 grader med gul prop ca. 20L

Fyrrum ved 16-18 grader med rød prop ca. 16L

Flasket 23/12:

Gæskab 16,5L

fyrrum 15L

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