

# #012 Tripel Trouble

Belgian Tripel (18 C)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 30.00 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 27.16 l  
**Final Bottling Vol:** 24.00 l  
**Fermentation:** Ale, Three Stage

**Date:** 29 Dec 2013  
**Brewer:** Bryghuset Ulfenstein  
**Asst Brewer:**  
**Equipment:** Mit setup  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 83.9 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
7.00 kg	Pilsner (2 Row) Ger (3.9 EBC)	Grain	1	87.5 %
40.00 g	Cluster [7.30 %] - Boil 60.0 min	Hop	2	20.9 IBUs
1.00 l items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	3	-
30.00 g	Sylva [5.50 %] - Boil 15.0 min	Hop	4	5.9 IBUs
1.00 kg	Sugar, Table (Sucrose) [Boil for 10 min](2.0 EBC)	Sugar	5	12.5 %
2.0 pkg	Belgian Strong Ale Yeast (White Labs #WLP545) [50.28 ml]	Yeast	6	-
2.00 tsp	Yeast Nutrient (Primary 0.3 mins)	Other	7	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.085 SG  
**Est Final Gravity:** 1.004 SG  
**Estimated Alcohol by Vol:** 10.8 %  
**Bitterness:** 26.7 IBUs  
**Est Color:** 8.6 EBC

**Measured Original Gravity:** 1.084 SG  
**Measured Final Gravity:** 1.005 SG  
**Actual Alcohol by Vol:** 10.5 %  
**Calories:** 798.9 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Double  
**Sparge Water:** 7.80 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 8.00 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 29.21 l of water at 52.5 C	50.0 C	35 min
Saccharification	Decoct 9.38 l of mash and boil it	63.9 C	20 min
Saccharification	Decoct 4.68 l of mash and boil it	68.9 C	20 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

**Sparge:** Fly sparge with 7.80 l water at 75.6 C

**Mash Notes:** Used for some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 141.17 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Three Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 141.17 g Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 18.3 C

## Notes