

#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