

Batch #5 - 5 jul. 2020



www.brewfather.app

Angel and Demon - 9.2%

Belgian Tripel

Author: Willem

Type: All Grain

IBU : 39 (Tinseth)
Color : 7 EBC
Carbonation : 2.5 CO₂-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.075
Final Gravity : 1.005

Fermentables (8.3 kg)

5.7 kg - pils mout 3 EBC (68.7%)
1.6 kg - kristalsuiker 0 EBC (19.3%)
1 kg - PlatinumSwaen Oat 8 EBC (12.1%)

Hops (125 g)

75 min - 65 g - Styrian Goldings - 5.4% (32 IBU)
10 min - 60 g - Saaz - 3.75% (7 IBU)

Yeast

2 pkg - Lallemmand (LalBrew) Abbaye Belgian

Brewster Beacon 30L

Batch Size : 30 L
Boil Size : 36.86 L
Post-Boil V.: 31.46 L

Mash Water : 25.09 L
Sparge Water: 17.13 L
Boil Time : 90 min
Total Water : 42.22 L

Brewhouse Efficiency: 79.4%
Mash Efficiency : 79.9%

Mash Profile

duvel
62 °C - 30 min - Temperature
72 °C - 30 min - Temperature
78 °C - 5 min - Temperature

Fermentation Profile

duvel
19 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.050

Fermenter Top-Up: 0.01

Fermenter Volume: 31

Final Gravity:

Bottling Volume:

Recipe Notes

Suiker pas na 2 dagen vergisten toevoegen



7 EBC