

Angel tripel v08 - 8.1%

Belgian Tripel

Author: Willem

Type: All Grain

IBU : 30 (Tinseth)
Color : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
Original Gravity : 1.072
Final Gravity : 1.010

Fermentables (7.55 kg)

6 kg - Mash - pils mout 3 EBC (79.5%)
500 g - Chateau Oat 2.3 EBC (6.6%)
450 g - kristalsuiker 0 EBC (6%)
400 g - Mash - Tarwemout 7 EBC (5.3%)
100 g - Mash - Caramout 120 EBC (1.3%)
100 g - gele basterdsuiker 5 EBC (1.3%)

Hops (55 g)

90 min - 15 g - Northern Brewer - 8.5% (13 IBU)
90 min - 15 g - Saaz - 3.75% (6 IBU)
60 min - 10 g - Perle - 8% (8 IBU)

Hop Stand

15 min hopstand @ 100 °C
15 min 100 °C - 15 g - Saaz - 3.75% (3 IBU)

Miscellaneous

90 min - Boil - 20 g - Coriander Seed
15 min - Boil - 6 items - Kruidnagel
15 min - Boil - 10 g - Yeast Nutrients
10 min - Boil - 7 g - Irish Moss

Yeast

2 pkg - Mangrove Jack's Belgian Tripel M31

Default

Batch Size : 24.44 L
Boil Size : 31 L
Post-Boil V.: 26.5 L

Mash Water : 24.5 L
Sparge Water: 13.22 L
Boil Time : 90 min
Total Water : 37.72 L

Brewhouse Efficiency: 72%
Mash Efficiency : 74.9%

Mash Profile

Protein rest plus beta- and alpha- amylase rests
50 °C - 15 min - Temperature
63 °C - 30 min - Temperature
70 °C - 30 min - Temperature

Fermentation Profile

Ale
22 °C - 14 days - Primary

Water Profile

Default (Style - General)
Ca 100 Mg 15 Na 6 Cl 88 SO 157

SO/Cl ratio: 1.8
Mash pH : 5.62

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



10 EBC