

Angel tripel v09 - 9.2%

Belgian Tripel

Author: Willem

Type: All Grain

IBU : 34 (Tinseth)
Color : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.059
Original Gravity : 1.080
Final Gravity : 1.010

Fermentables (9.3 kg)

7.5 kg - Mash - pils mout 3 EBC (80.7%)
500 g - Chateau Oat 2.3 EBC (5.4%)
500 g - kristalsuiker 0 EBC (5.4%)
400 g - Mash - Tarwemout 7 EBC (4.3%)
300 g - gele basterdsuiker 5 EBC (3.2%)
100 g - Mash - Caramout 120 EBC (1.1%)

Hops (85 g)

90 min - 20 g - Saaz - 3.75% (6 IBU)
90 min - 15 g - Northern Brewer - 8.5% (11 IBU)
60 min - 20 g - Perle - 8% (13 IBU)

Hop Stand

15 min hopstand @ 100 °C
15 min 100 °C - 30 g - Saaz - 3.75% (4 IBU)

Miscellaneous

90 min - Boil - 25 g - Coriander Seed
10 min - Boil - 15 g - Irish Moss
10 min - Boil - 10 items - Kruidnagel
10 min - Boil - 15 g - Yeast Nutrients

Yeast

2 pkg - Mangrove Jack's Belgian Tripel M31
1 pkg - Mangrove Jack's Belgian Wit M21

Brewster Beacon 30L

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

Mash Water : 29.31 L
Sparge Water: 14.35 L
Boil Time : 90 min
Total Water : 43.66 L

Brewhouse Efficiency: 79.4%
Mash Efficiency : 79.9%

Mash Profile

Protein rest plus beta- and alpha- amylase rests
50 °C - 25 min - 50
63 °C - 40 min - 63
70 °C - 30 min - 70
78 °C - 30 min - 78

Fermentation Profile

Ale
22 °C - 14 days - Primary

Water Profile

Default (Style - General)
Ca 86 Mg 12 Na 6 Cl 75 SO 133

SO/Cl ratio: 1.8
Mash pH : 5.65

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