

Belgin Tripel

Belgian Tripel

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.41 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 5/15/2009

Brewer: Matt Berthiaume

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
16.00 lb	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	91.38 %
0.38 lb	Aromatic Malt (26.0 SRM)	Grain	2.17 %
0.13 lb	Biscuit Malt (23.0 SRM)	Grain	0.74 %
1.50 oz	Styrian Goldings [5.40 %] (60 min)	Hops	20.5 IBU
0.50 oz	Styrian Goldings [5.40 %] (15 min)	Hops	3.4 IBU
0.50 oz	Styrian Goldings [5.40 %] (5 min)	Hops	1.4 IBU
1.00 tsp	Irish Moss (Boil 10.0 min)	Misc	
1.00 lb	Candi Sugar, Clear (0.5 SRM)	Sugar	5.71 %
1 Pkgs	Trappist High Gravity (Wyeast Labs #3787)	Yeast-Wheat	

Beer Profile

Est Original Gravity: 1.098 SG

Est Final Gravity: 1.021 SG

Estimated Alcohol by Vol: 10.21 %

Bitterness: 25.2 IBU

Est Color: 8.3 SRM

Measured Original Gravity: 1.010 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 0.65 %

Calories: 43 cal/pint

Color:



Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 0.59 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 16.51 lb

Grain Temperature: 72.0 F

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Mash PH: 5.4 PH

Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 20.64 qt of water at 165.9 F	154.0 F
10 min	Mash Out	Add 11.56 qt of water at 196.6 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO₂:** 2.4
Pressure/Weight: 3.8 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

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