

Belgian Tripel

Author: Jaime
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Category: 18 - Belgian Strong Ale
Subcategory: C - Belgian Tripel



Kettle Volume: 13.71 gal (S.G.: 1.064)
Boil Duration: 90.0 min
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.080)

Efficiency: 85%
Attenuation: 85.0%
Evap/Hour: 1.5 gal

Ingredients:

25.0 lb Pilsen Malt
12.0 oz Belgian Aromatic
2.5 lb Candi Sugar Clear
1.0 tsp Irish Moss - added during boil, boiled 10.0 min
2.0 oz Styrian Goldings (6.0%) - added during boil, boiled 60.0 min
1.0 oz Tettnanger (4.5%) - added during boil, boiled 10.0 min
2.0 ea White Labs WLP530 Abbey Ale

Style:

Recipe	Guideline
Original Gravity: 1.080	1.075 - 1.085
Terminal Gravity: 1.012	1.008 - 1.014
Color: 5.52 °SRM	4.5 - 7.0
Alcohol: 8.98%	7.5% - 9.5%
Bitterness: 23.5	20.0 - 40.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 19.32 °P	19.32 °P	Alcohol: 25.32 g	174.67 kcal
Attenuation: 85.0%	67.9%	Carbs: 21.92 g	83.29 kcal
Terminal Extract: 3.07 °P	6.2 °P	Protein: 1.53 g	6.14 kcal
% Alcohol: 8.98% ABV	7.05% ABW		Total: 264.1 kcal

Schedule:

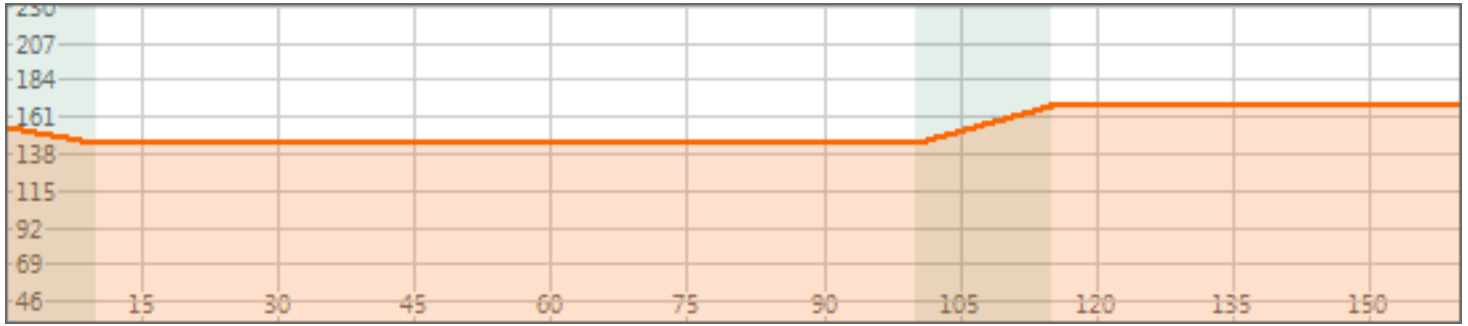
Ambient Air: 50.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:10:00 Dough-In
Liquor: 9.01 gal
Strike: 156.42 °F
Target: 146.0 °F

01:40:00 Beta Rest
 Rest: 90.0 min
 Final: 146.0 °F

01:54:59 Mash-out
 Heat: 15.0 min
 Target: 170.0 °F

02:39:59 Sparge
 Untitled Sparge
 Volume: 7.17 gal
 Temperature: 168.0 °F
 Duration: 45.0 min
 Total Runoff: 13.49 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 274.27 g
 Volumes CO2: 2.5

Forced Carbonation

Beer Temp: 45.0 °F
 Pressure: 14.89 PSI
 Volumes CO2: 2.5