

A ProMash Recipe Printout

BJCP Style and Style Guidelines

18-C Belgian Strong Ale, Belgian Tripel

Min OG:	1.075	Max OG:	1.085	
Min IBU:	25	Max IBU:	38	
Min Clr:	45	Max Clr:	6	Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal):	12.00	Wort Size (Gal):	12.00
Total Grain (Lbs):	33.00		
Anticipated OG:	1.087	Plato:	20.83
Anticipated SRM:	10.2		
Anticipated IBU:	132.4		
Brewhouse Efficiency:	85 %		
Wort Boil Time:	120	Minutes	

Pre-Boil Amounts

Evaporation Rate:	15.00	% Per Hour	
Pre-Boil Wort Size:	17.14	Gal	
Pre-Boil Gravity:	1.061	SG	14.90 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
 Final Gravity Calculation Based on Points.
 Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
 % Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
 Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %
 Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	Color - SRM
6.1%	2.00 lbs.	Victory Malt	America	1.034	25
3.0%	1.00 lbs.	Aromatic Malt	Belgium	1.036	25
42.4%	14.00 lbs.	Pale Malt(2-row)	Belgium	1.037	3
6.1%	2.00 lbs.	Crystal 20L	America	1.035	20
42.4%	14.00 lbs.	Pale Malt(2-row)	Great Britain	1.038	3

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.00 oz.	Cascade	Pellet	5.75	10.3	62 min.
1.00 oz.	Fuggle	Pellet	5.00	9.0	62 min.
1.00 oz.	Liberty	Pellet	4.00	7.2	62 min.
2.00 oz.	Simcoe	Pellet	12.00	43.0	62 min.
1.00 oz.	Goldings - E.K.	Whole	4.75	7.7	61 min.
1.00 oz.	Hallertauer	Whole	4.00	6.5	61 min.
1.00 oz.	Cascade	Whole	5.75	9.4	61 min.
1.00 oz.	Simcoe	Whole	12.00	19.5	61 min.
1.00 oz.	Northern Brewer	Whole	9.00	15.6	90 min.
1.00 oz.	Cascade	Whole	5.75	2.4	15 min.
1.00 oz.	Saazer	Whole	4.30	1.8	15 min.
1.00 oz.	Goldings - E.K.	Whole	4.75	0.0	Dry Hopping.
1.00 oz.	Northern Brewer	Whole	9.00	0.0	Dry Hopping.

Extras

Amount	Name	Type	Time
0.25 Oz	Irish Moss	Fining	15 Min.(boil)

Yeast

White Labs WLP550 Belgian Ale

Water Profile

Profile:

Profile known for:

Calcium (Ca):	0.0 ppm
Magnesium (Mg):	0.0 ppm
Sodium (Na):	0.0 ppm
Sulfate (SO4):	0.0 ppm
Chloride (Cl):	0.0 ppm
biCarbonate (HCO3):	0.0 ppm

pH: 0.00

Mash Schedule

Mash Type: Single Step

Grain Lbs:	33.00	
Water Qts:	44.55	- Before Additional Infusions
Water Gal:	11.14	- Before Additional Infusions

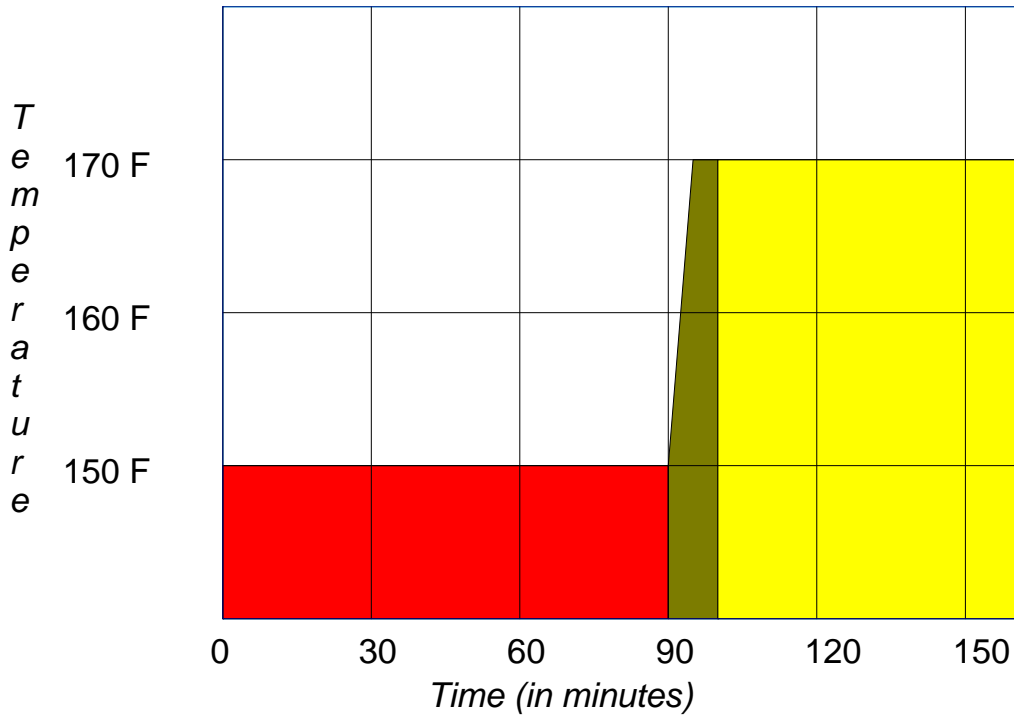
Qts Water Per Lbs Grain: 1.35 - Before Additional Infusions

Saccharification Rest Temp:	150	Time:	90
Mash-out Rest Temp:	170	Time:	10
Sparge Temp:	170	Time:	60

Total Mash Volume Gal: 13.78 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.

Triple IPA (QUAD HOPPED) - ProMash Mash Schedule Chart



- - Saccharification Rest
- - Mash Out
- - Sparge