

Trippel Trubbel

Belgian Tripel (26 C)

Type: All Grain
Batch Size: 32.00 gal
Boil Size: 39.69 gal
Boil Time: 90 min
End of Boil Vol: 35.94 gal
Final Bottling Vol: 32.00 gal
Fermentation: Belgian, Bottle Conditio

Date: 16 Apr 2023
Brewer: Maltose Falcons
Asst Brewer:
Equipment: MaltoseFalcons_3-vessel_55Gal
Efficiency: 72.00 %
Est Mash Efficiency: 77.6 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 5.00 L of wort (16.91 oz dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 50.95 gal
- Mash Water Acid: 65.5 ml (4.4 tbsp) Phosphoric Acid (10%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
55.00 gal	RO Water	Water	1	-	-
50.00 ml	Phosphoric Acid 10% (Mash)	Water Agent	2	-	-
50.00 ml	Phosphoric Acid 10% (Mash)	Water Agent	3	-	-
14.00 g	Calcium Chloride (Mash)	Water Agent	4	-	-
7.00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	5	-	-
7.00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	6	-	-
1.40 g	Salt (Mash)	Water Agent	7	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
80 lbs	Pilsen (1.6 SRM)	Grain	8	87.9 %	6.25 gal
2 lbs 12.0 oz	Aromatic Malt (19.0 SRM)	Grain	9	3.0 %	0.21 gal
2 lbs 12.0 oz	Biscuit Malt (23.0 SRM)	Grain	10	3.0 %	0.21 gal
2.00 lb	Rice Hulls (Mash)	Other	11	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Beta Rest	Add 139.96 qt of water at 153.1 F	144.0 F	30 min
Alpha Rest	Heat to 160.0 F over 10 min	160.0 F	40 min
Mash Out	Heat to 170.0 F over 10 min	170.0 F	10 min

- Sparge Water Acid: None
- Fly sparge with 15.96 gal water at 168.0 F
- Add water to achieve boil volume of 39.69 gal
- Estimated pre-boil gravity is 1.069 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 8.0 oz	Sugar, Table (Sucrose) [Boil] (1.0 SRM)	Sugar	12	6.0 %	0.42 gal
12.00 oz	Styrian Golding (Savinja Golding) [4.50 %] - Boil 60.0 min	Hop	13	25.0 IBUs	-
5.00 oz	Saaz [4.50 %] - Boil 15.0 min	Hop	14	5.2 IBUs	-
3.00 Items	Whirfloc (Boil 10.0 mins)	Fining	15	-	-
3.00 Items	Servomyces Yeast Nutrient (Boil 10.0 mins)	Other	16	-	-

- Estimated Post Boil Vol: 35.94 gal and Est Post Boil Gravity: 1.079 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 32.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Abbaye Belgian (Lallemand/Danstar #-)	Yeast	17	-	-
1.0 pkg	Belgian Ardennes (Wyeast Labs #3522)	Yeast	18	-	-
1.0 pkg	Trappist Ale (White Labs #WLP500) [35.49 ml]	Yeast	19	-	-
1.0 pkg	Trappist High Gravity (Wyeast Labs #3787) [124.21 ml]	Yeast	20	-	-

- Measure Actual Original Gravity 1.079 (Target: 1.079 SG)
- Measure Actual Batch Volume 34 (Target: 32.00 gal)

Fermentation

- 16 Apr 2023 - Primary Fermentation (10.00 days at 63.0 F ending at 80.0 F)
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Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 26 Apr 2023 - Carbonation: Bottle with 42.28 oz Corn Sugar
- Age beer for 14.00 days at 70.0 F
- 10 May 2023 - Drink and enjoy!

Notes

Recipe created for Maltose Falcons Shop Brew 4/16/2023BY GRM
Crew Members: Gavin Martin (leader), Jason Naylor, Adam Severi, Adrian Febre, Art Fitzsimmons
Wort: Gavin 6 gal (WY3522), Jason 6 gal (WLP500), Adam 10 gal (WY3787), Adrian (Lallemand Abbaye) 2 gal, Art 6 gal, Total 30 gal
Recipe batch size overbuilt by 2 gal to account for possible efficiency over-estimation (Profile set to 75% mash efficiency, 2.5 G/hr boil-off rate. 2.5G BK loss)
Mashing was not done using club's "Beanie" coil - we used a Blichmann false bottom instead.
Temp forecast 59F @9AM, 71F high