

109 Golden Goose Tripel 5G Extract

Belgian Tripel (26 C)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 07 Jun 2019
Version: 1
Brewer: Schoolhouse Brewing
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 0.27 gal warm water and add optional 51.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.50 gal
- Steep Grain Weight: 5 lbs 4.8 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|--|---------|---|--------|----------|
| 3 lbs 4.8 oz | LME Pilsen Light (Briess) [Steep] (2.3 SRM) | Extract | 1 | 21.6 % | 0.28 gal |
| 2 lbs | Pilsen Malt 2-Row (Briess) [Steep] (1.0 SRM) | Grain | 2 | 13.1 % | 0.16 gal |

Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs
- Boil Fermentables Volume: 0.78 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 35.049 Plato

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------|--|-------------|---|-----------|----------|
| 9 lbs | DME Golden Light (Briess) [Boil] (4.0 SRM) | Dry Extract | 3 | 58.8 % | 0.69 gal |
| 1 lbs | Candi Sugar, Clear [Boil] (0.5 SRM) | Sugar | 4 | 6.5 % | 0.08 gal |
| 2.0 oz | Select Spalt [4.75 %] - Boil 60.0 min | Hop | 5 | 12.3 IBUs | - |
| 2.0 oz | Select Spalt [4.75 %] - Boil 30.0 min | Hop | 6 | 9.4 IBUs | - |
| 1.0 oz | Select Spalt [4.75 %] - Boil 15.0 min | Hop | 7 | 3.0 IBUs | - |
| 1.0 oz | Select Spalt [4.75 %] - Boil 5.0 min | Hop | 8 | 1.2 IBUs | - |

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 23.683 Plato

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--|-------|---|-------|--------|
| 1.0 pkg | Safebrew Abbey Ale (DCL/Fermentis #BE-256) | Yeast | 9 | - | - |

- Measure Actual Original Gravity _____ (Target: 23.683 Plato)

- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 07 Jun 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 11 Jun 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 6.484 Plato)
- Date Bottled/Kegged: 21 Jun 2019 - Carbonation: Bottle with 0.23 lb Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 21 Jul 2019 - Drink and enjoy!

Notes