

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 1032.84 ml 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 1.154 SG

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
2.00 oz	Select Spalt [4.75 %] - Boil 60.0 min	Hop	5	12.3 IBUs	-
2.00 oz	Select Spalt [4.75 %] - Boil 30.0 min	Hop	6	9.4 IBUs	-
1.00 oz	Select Spalt [4.75 %] - Boil 15.0 min	Hop	7	3.0 IBUs	-
1.00 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: 1.100 SG

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: 1.100 SG)

- 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: 1.026 SG)
- Date Bottled/Kegged: 21 Jun 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 21 Jul 2019 - Drink and enjoy!

Notes