

205 Tripel Crown 5G

Belgian Tripel (26 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 25 Jun 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 464.81 ml warm water and add optional 23.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.59 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
9.00 gal	3/11 WARDS	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
13 lbs 7.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	81.4 %	1.05 gal
1 lbs 10.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	9.8 %	0.13 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.83 qt of water at 163.7 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 3.88 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.069 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Styrian Goldings [5.40 %] - Boil 60.0 min	Hop	4	13.8 IBUs	-
1.00 oz	Styrian Goldings [5.40 %] - Boil 30.0 min	Hop	5	10.6 IBUs	-
1 lbs 7.0 oz	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	6	8.7 %	0.12 gal
0.50 oz	Styrian Goldings [5.40 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.088 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	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.088 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

25 Jun 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

29 Jun 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Measure Final Gravity: _____ (Estimate: 1.014 SG)

Date Bottled/Kegged: 09 Jul 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

08 Aug 2020 - Drink and enjoy!

Notes