

205 Tripel Crown 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: 25 Jun 2020
Version: 1
Brewer: Thomas Monti
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 445.18 ml warm water and add optional 22.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.88 gal
- Steep Grain Weight: 1 lbs 14.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

| Amt | Name | Type | # | %/IBU | Volume |
|---------------|--------------------------------------|-------|---|--------|----------|
| 1 lbs 14.0 oz | Cara-Pils/Dextrine [Steep] (2.0 SRM) | Grain | 1 | 13.0 % | 0.15 gal |

Boil Wort with Extract

- Boil Fermentables Weight: 12 lbs 9.0 oz
- Boil Fermentables Volume: 1.04 gal
- Est Boil Water Addition: 1.36 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.111 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|--|-------------|---|-----------|----------|
| 1 lbs | DME Golden Light (Briess) [Boil] (4.0 SRM) | Dry Extract | 2 | 6.9 % | 0.08 gal |
| 9 lbs 9.0 oz | LME Golden Light (Briess) [Boil] (4.0 SRM) | Extract | 3 | 66.2 % | 0.80 gal |
| 2.00 oz | Styrian Goldings [5.40 %] - Boil 60.0 min | Hop | 4 | 18.3 IBUs | - |
| 1.00 oz | Styrian Goldings [5.40 %] - Boil 30.0 min | Hop | 5 | 6.9 IBUs | - |
| 2 lbs | Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM) | Sugar | 6 | 13.9 % | 0.17 gal |
| 0.50 oz | Styrian Goldings [5.40 %] - Boil 0.0 min | Hop | 7 | 0.0 IBUs | - |

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.084 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: 1.084 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 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: 1.010 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