

# 255 Tripel Threat 5G All-Grain

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:** 12 Apr 2021  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Stainless  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 92.0 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 443.96 ml warm water and add optional 22.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.43 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
11 lbs 14.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	83.0 %	0.93 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	2	8.3 %	0.09 gal
11.0 oz	Melanoiden Malt (20.0 SRM)	Grain	3	4.8 %	0.05 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.30 gal of water at 163.5 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.13 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.071 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	9.6 IBUs	-
1.00 oz	Saaz [3.75 %] - Boil 30.0 min	Hop	5	7.5 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	6	2.5 IBUs	-
9.0 oz	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	7	3.9 %	0.05 gal

- Estimated Post Boil Vol: 5.99 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)

### Fermentation

- 12 Apr 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 16 Apr 2021 - 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: 26 Apr 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 26 May 2021 - Drink and enjoy!

Notes