

# 255 Tripel Threat 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:** 12 Apr 2021  
**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 435.27 ml warm water and add optional 21.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 1.06 gal
- Steep Grain Weight: 1 lbs 1.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Carapils Malt (Briess) [Steep] (1.5 SRM)	Grain	1	6.9 %	0.08 gal
1.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	0.4 %	0.00 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 13 lbs 6.0 oz
- Boil Fermentables Volume: 1.15 gal
- Est Boil Water Addition: 2.07 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.121 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
12 lbs 12.0 oz	LME Pilsen Light (Briess) [Boil] (2.0 SRM)	Extract	3	88.3 %	1.09 gal
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	6.1 IBUs	-
1.00 oz	Saaz [3.75 %] - Boil 30.0 min	Hop	5	4.7 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	6	1.5 IBUs	-
10.0 oz	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	7	4.3 %	0.05 gal

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.082 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: 1.082 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 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: 1.013 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