

# 308 For Whom the Belge Tolls 5 Gallon All Gr

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:** 13 Jan 2022  
**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 426.77 ml warm water and add optional 21.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.53 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
14 lbs 1.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	93.8 %	1.10 gal
9.0 oz	Aromatic Malt (Dingemans) (19.0 SRM)	Grain	2	3.8 %	0.04 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.57 gal of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Batch sparge with 4 steps (Drain mash tun , 1.32gal, 1.32gal, 1.32gal) of 168.0 F water
- 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
0.50 oz	Styrian Golding (Savinja Golding) [5.25 %] - Boil 60.0 min	Hop	3	6.9 IBUs	-
0.50 oz	Styrian Golding (Savinja Golding) [5.25 %] - Boil 30.0 min	Hop	4	5.4 IBUs	-
6.0 oz	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	5	2.5 %	0.03 gal
0.50 oz	Styrian Golding (Savinja Golding) [5.25 %] - Boil 5.0 min	Hop	6	1.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.081 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	7	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.081 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 13 Jan 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 17 Jan 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 27 Jan 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 26 Feb 2022 - Drink and enjoy!

Notes