

Tripel

A ProMash Brewing Session - Recipe Details Report

BJCP Style and Style Guidelines

18-C Belgian Strong Ale, Belgian Tripel

Min OG: 1.075 Max OG: 1.085
Min IBU: 25 Max IBU: 38
Min Clr: 45 Max Clr: 6 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 11.00 Wort Size (Gal): 11.00
Total Grain (Lbs): 31.00
Anticipated OG: 1.089 Plato: 21.23
Anticipated SRM: 4.1
Anticipated IBU: 39.2
Brewhouse Efficiency: 75 %
Wort Boil Time: 100 Minutes

Pre-Boil Amounts

Evaporation Rate: 14.00 Percent Per Hour
Pre-Boil Wort Size: 14.35 Gal
Pre-Boil Gravity: 1.068 SG 16.56 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %
Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

% Amount Name Origin Potential SRM

87.1	27.00 lbs. Pilsen (2 Row)	Canada	1.039	2
12.9	4.00 lbs. Corn Sugar	Generic	1.046	0

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
4.00 oz.	Styrian Goldings	Pellet	3.50	28.9	85 min.
2.00 oz.	Saaz	Pellet	3.00	8.6	40 min.
2.00 oz.	Saaz	Whole	3.00	1.7	5 min.

Extras

Amount	Name	Type	Time
2.00 Unit(s)	Whirflock	Fining	10 Min.(boil)

Yeast

WYeast 1214 Belgian Ale

Water Profile

Profile: Grigg Filtered
 Profile known for:

Calcium(Ca):	31.0 ppm
Magnesium(Mg):	6.0 ppm
Sodium(Na):	8.0 ppm
Sulfate(SO4):	4.0 ppm
Chloride(Cl):	11.0 ppm
biCarbonate(HCO3):	90.0 ppm

pH: 7.90

Mash Schedule

Mash Type: Single Step

Grain Lbs: 27.00

Water Qts: 27.00 - Before Additional Infusions
Water Gal: 6.75 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.00 - Before Additional Infusions

Saccharification Rest Temp : 152 Time: 0
Mash-out Rest Temp : 0 Time: 0
Sparge Temp : 0 Time: 0

Total Mash Volume Gal: 8.91 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.