

Tønder Tripel - 8.9%

Lys stærk belgisk ale/Tripel

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Type: All Grain

IBU : 33 (Tinseth)
Color : 8 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.054
Original Gravity : 1.076
Final Gravity : 1.008

Fermentables (8 kg)

6.5 kg - Pilsner 3.3 EBC (81.3%)
1.2 kg - Candi Sugar, Clear 1 EBC (15%)
300 g - Vienna Malt 5.9 EBC (3.8%)

Hops (50 g)

60 min - 30 g - Magnum (10,2%/2017) - 10.2% (...)
10 min - 20 g - Saaz - 3% (2 IBU)

Miscellaneous

15 min - Boil - 8 g - Klar Urt

Yeast

1 pkg - Imperial Yeast Triple Double B48

Brewtools B40pro (Modificeret)

Batch Size : 21 L
Boil Size : 29.02 L
Post-Boil V.: 25.52 L

Mash Water : 23.4 L
Sparge Water: 11.06 L
Boil Time : 60 min
Total Water : 34.46 L

Brewhouse Efficiency: 60%
Mash Efficiency : 70%

Mash Profile

Høj fermentabilitet - 60 min
61 °C - 60 min - Mæskning
78 °C - 20 min - Udmæskning

Fermentation Profile

Ale (18-20-21) - 14 dage
18 °C - 5 days - Primary
20 °C - 2 days - Primary
21 °C - 7 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



8 EBC