

Allagash_Triple_v3_1_1_191130.xlsx

Category: 26. Trappist Ale
Style: 26C. Belgian Tripel

Brewer: Geert Koene
Brew Date: November 30, 2019

Support my work by donating on PayPal:
[PayPal Donation for BEER-N-BBQ by Larry](#)

Grain Bill, Adjuncts, & Sugars		
Type	Qty kg	% of Bill
Pilsner Malt: Premium Pilsen Malt (Avangard Malz)	7.50	89.3%
Sugar: Honey	0.90	10.7%

Recipe Outputs		
	Design	Actual
Extract Eff.:	75.0%	
Brewhouse Eff.:	69.5%	
Pre-Boil SG:	1.064	
O.G.:	1.078	
F.G.:	1.012	
Ferm Vol:	26.0	
Batch Vol:	24.0	
App Atten:	85.0%	
IBUs:	25	
ABV:	8.6%	
SRM:	4.6	

Water Information		
Vijlen, NL		
ppm (mg/L)	Orig.	Adj.
Calcium	50	82
Magnesium	13	13
Sodium	18	18
Chloride	42	78
Sulfate	52	80
Alkalinity	118	
Cl/SO ₄ Ratio	0.81	0.98

Water Additions (grams)		
	Mash	Sparge
Gypsum	2.0	0.0
Cal Chloride	3.0	0.0
Epson Salt	0.0	0.0
Slaked Lime	0.0	0.0
Baking Soda	0.0	0.0
Chalk	0.0	0.0

Yeast Information	
Mangrove Jack	
Belgian Triple M31	
Ferm Temp:	18-28 °C

Forced Carbonation		
CO2 Volume	2.5	
Temperature	24.0	°C
Pressure	219.9	kPa

Hop Bill & Schedule					
Species	Type	Alpha (%)	Qty grams	AAU	Time (min)
Tettnanger (German)	Pellet	4.0	75.00	10.6	60
Hallertauer Mittelfrüh (German)	Pellet	3.2	15.00	1.7	Hop Stand (15)

Other Ingredients/Additions	Amount	When
yeast nutrient	0.2mg	10min boil

NOTES:
 ph5.4 Waterprofile S88BX4N
 Add to 20l mash 2gr CaSO₄, 3gr CaCl, 6ml Fosforzuur 75%
 Add to 20l sparge 2.7ml fosforzuut 75%
 Start fermentation @18C and let free rise to 24C and keep at 24C for high ester profile.
 Add honey @ high krausen ~day 3.

Brewing Process Parameters			
Name	Design	Actual	Units
Total Water Req'd	40.36		Liters
Ambient Grain Temp	15.0		°C
Desired Mash Temp	67.0		°C
Strike Water Volume	20.25		Liters
Strike Water Temp	74.9		°C
Estimated Mash pH	5.2		
Mash Time	60		min
Sparge Water Volume	20.11		Liters
Batch Sparge	Add	20.11	Liters
	Drain	31.54	Liters
	Add/Drain	0.00	Liters
	Add/Drain	0.00	Liters
Pre-Boil Volume	31.54		Liters
Grain Absorption Rate	1.04		L/kg
Preferred SG Tool	Refractometer		
Pre-Boil SG Grains Only	Hydro. Corr SG	1.056	Temp
	Refracto. Corr SG	13.7	° Brix
Extract Efficiency (Grains Only)	75.0%		Hydro. Refrac
Pre-Boil SG Total	Hydro. Corr SG	1.064	Temp
	Refracto. Corr SG	15.7	° Brix
Boil Time	90		min
Post-Boil Volume	26.00		Liters
Boil-Off Rate	3.00		L/hr
Original Gravity	Hydro. Corr SG	1.078	Temp
	Refracto. Corr SG	18.9	° Brix
Fermenter Volume	26.00		Liters
Hop Absorption Rate	0.00		L/g
Final Gravity	Hydro. Corr SG	1.012	Temp
	Refracto. Corr SG	3.0	° Brix
Target Batch Size	24.0		Liters