

# #116 Påsketrippel

Belgian Golden Strong Ale (18 D)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 23,33 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,83 l  
**Final Bottling Vol:** 19,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 18 Jan 2018  
**Brewer:** Thomas Nylander  
 Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 75,00 %  
**Est Mash Efficiency:** 75,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	70,4 %
1,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	14,1 %
0,30 kg	Wheat, Torrified (3,3 EBC)	Grain	3	4,2 %
0,20 kg	DMG Lys Karamel (125,0 EBC)	Grain	4	2,8 %
0,10 kg	Special B (Castle Malting) (300,0 EBC)	Grain	5	1,4 %
0,50 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	6	7,0 %
7,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	7	10,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
100,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	9	10,8 IBUs
10,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-
5,00 g	Coriander Seed Light (Boil 5,0 mins)	Spice	11	-
1,0 pkg	Belgian Tripel (Mangrove Jack's #M31)	Yeast	12	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	13	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,082 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 9,1 %  
**Bitterness:** 21,5 IBUs  
**Est Color:** 24,2 EBC

**Measured Original Gravity:** 1,086 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 10,1 %  
**Calories:** 826,4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 5,85 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,59  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 7,10 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,21 l of water at 75,0 C	68,9 C	45 min
Mash Out	Add 6,88 l of water at 96,6 C	75,6 C	10 min

**Sparge:** Fly sparge with 5,85 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

### Notes

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