

Landy Trippel #33

Belgian Tripel

Type: All Grain

Batch Size (fermenter): 23,00 l

Boil Size: 27,46 l

Boil Time: 60 min

End of Boil Volume 24,96 l

Final Bottling Volume: 23,50 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 19-02-2012

Brewer: Thomas Nørgaard

Asst Brewer:

Equipment: My Equipment

Brewhouse Efficiency: 81,00 %

Est Mash Efficiency 85,0 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
5,50 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	80,9 %
1,0 pkg	Abbey Ale (White Labs #WLP530) [35,49 ml]	Yeast	12	-
0,25 kg	Brown Malt (128,1 EBC)	Grain	3	3,7 %
0,25 kg	Special B Malt (354,6 EBC)	Grain	4	3,7 %
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	2	4,4 %
0,50 kg	Brown Sugar, Light [Boil for10 min](15,8 EBC)	Sugar	8	7,4 %
35,00 g	Hallertauer Mittelfrueh [4,30 %] - Boil 60,0 min	Hop	5	12,8 IBUs
20,00 g	Hallertauer Hersbrucker [5,30 %] - Boil 30,0 min	Hop	6	6,9 IBUs
28,00 g	First Gold [5,00 %] - Boil 5,0 min	Hop	9	2,4 IBUs
5,00 g	Coriander Seed (Boil 5,0 mins)	Spice	11	-
10,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-
10,00 g	Irish Moss (Boil 10,0 mins)	Fining	7	-
2,20 g	Yeast Nutrient (Primary 3,0 days)	Other	13	-

Beer Profile

Est Original Gravity: 1,072 SG

Est Final Gravity: 1,012 SG

Estimated Alcohol by Vol: 7,9 %

Bitterness: 22,2 IBUs

Est Color: 27,4 EBC

Measured Original Gravity: 1,072 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 8,2 %

Calories: 682,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 15,50 l

Sparge Temperature: 80,0 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 6,80 kg

Grain Temperature: 22,2 C

Tun Temperature: 75,0 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,57 l of water at 73,4 C	68,0 C	90 min

Sparge Step: Fly sparge with 15,50 l water at 80,0 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: 94,56 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,4
Carbonation Used: Keg with 94,56 KPA
Age for: 100,00 days
Storage Temperature: 10,0 C

Notes

Created with [BeerSmith](#)