

#63 Chili Trippel - Køge Øldag

Belgian Tripel (18 C)

Type: All Grain
Batch Size: 19,00 l
Boil Size: 22,26 l
Boil Time: 60 min
End of Boil Vol: 19,76 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 02 Apr 2014
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|---|---------|----|-----------|
| 3,75 kg | DMG Pilsner (4,0 EBC) | Grain | 1 | 64,6 % |
| 0,86 kg | DMG München (15,0 EBC) | Grain | 2 | 14,8 % |
| 0,37 kg | Biscuit Malt (45,3 EBC) | Grain | 3 | 6,5 % |
| 0,37 kg | Special B (Castle Malting) (300,0 EBC) | Grain | 4 | 6,5 % |
| 0,45 kg | Lyle's Golden Syrup (0,0 EBC) | Extract | 5 | 7,8 % |
| 10,17 g | Target [11,00 %] - Boil 60,0 min | Hop | 6 | 13,1 IBUs |
| 1,00 tsp | Irish Moss (Boil 10,0 mins) | Fining | 7 | - |
| 2,50 g | Chili (Boil 10,0 mins) | Spice | 8 | - |
| 103,91 g | Prima Donna 2013 [5,00 %] - Boil 5,0 min | Hop | 9 | 11,1 IBUs |
| 1,0 pkg | Belgian Style Ale Yeast Blend (White Labs #WLP575) [35,49 ml] | Yeast | 10 | - |
| 1,00 tsp | Yeast Nutrient (Primary 3,0 days) | Other | 11 | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,075 SG
Est Final Gravity: 1,020 SG
Estimated Alcohol by Vol: 7,3 %
Bitterness: 24,2 IBUs
Est Color: 33,7 EBC

Measured Original Gravity: 1,071 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 8,1 %
Calories: 672,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 8,07 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,81 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

| Name | Description | Step Temperature | Step Time |
|----------|--------------------------------|------------------|-----------|
| Mash In | Add 15,97 l of water at 74,8 C | 68,9 C | 45 min |
| Mash Out | Add 5,59 l of water at 97,0 C | 75,6 C | 10 min |

Sparge: Fly sparge with 8,07 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

Tilsat 2 liter vand til gærtank.

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