

# #79 Sølvsbryllups trippel - Køge Øldag

Belgian Tripel (18 C)

**Type:** All Grain  
**Batch Size:** 38,00 l  
**Boil Size:** 42,85 l  
**Boil Time:** 80 min  
**End of Boil Vol:** 39,52 l  
**Final Bottling Vol:** 38,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 10 May 2015  
**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
9,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	79,6 %
0,70 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	2	6,2 %
0,40 kg	Wheat, Torrified (3,3 EBC)	Grain	3	3,5 %
1,20 kg	Sugar, Table (Sucrose) (2,0 EBC)	Sugar	4	10,6 %
22,00 g	Target [12,64 %] - Boil 60,0 min	Hop	5	14,4 IBUs
23,00 g	Topaz [15,90 %] - Boil 20,0 min	Hop	6	11,5 IBUs
100,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	7	5,8 IBUs
180,00 g	BrewBody (Boil 5,0 mins)	Other	8	-
2,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,076 SG  
**Est Final Gravity:** 1,010 SG  
**Estimated Alcohol by Vol:** 8,7 %  
**Bitterness:** 31,8 IBUs  
**Est Color:** 8,5 EBC

**Measured Original Gravity:** 1,088 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 10,4 %  
**Calories:** 847,3 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Light Body  
**Sparge Water:** 26,63 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 11,30 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 28,34 l of water at 53,8 C	50,0 C	30 min
Saccharification	Heat to 64,4 C over 15 min	64,4 C	75 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 26,63 l water at 75,6 C

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## 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

34L. RO-vand

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