

# 160401 Belgian Tripel April Fool

Belgian Tripel (18 C)

**Type:** Extract  
**Batch Size:** 5.50 gal  
**Boil Size:** 6.50 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.75 gal  
**Final Bottling Vol:** 5.37 gal  
**Fermentation:** Ale, Single Stage  
**Taste Notes:**

**Date:** 01 Apr 2016  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** My Equipment  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 0.0 %  
**Taste Rating:** 30.0



## Ingredients

| Amt      | Name                                     | Type        | #  | %/IBU     |
|----------|--|-------------|----|-----------|
| 8.0 oz   | Aromatic Malt (26.0 SRM)                 | Grain       | 1  | 4.2 %     |
| 8.0 oz   | Caramunich Malt (56.0 SRM)               | Grain       | 2  | 4.2 %     |
| 8.0 oz   | Special B Malt (180.0 SRM)               | Grain       | 3  | 4.2 %     |
| 6 lbs    | Extra Light Dry Extract (3.0 SRM)        | Dry Extract | 4  | 50.0 %    |
| 3 lbs    | Amber Dry Extract (12.5 SRM)             | Dry Extract | 5  | 25.0 %    |
| 1 lbs    | Corn Sugar (Dextrose) (0.0 SRM)          | Sugar       | 6  | 8.3 %     |
| 8.0 oz   | Candi Sugar, Dark (275.0 SRM)            | Sugar       | 7  | 4.2 %     |
| 1.00 oz  | Northdown [8.50 %] - Boil 60.0 min       | Hop         | 8  | 22.4 IBUs |
| 0.50 oz  | Willamette [5.50 %] - Boil 15.0 min      | Hop         | 9  | 3.6 IBUs  |
| 1.10 tsp | Yeast Nutrient (Boil 15.0 mins)          | Other       | 10 | -         |
| 0.50 oz  | Willamette [5.50 %] - Boil 5.0 min       | Hop         | 11 | 1.4 IBUs  |
| 2.0 pkg  | Belgian Ale Yeast (Mangrove Jack's #M27) | Yeast       | 12 | -         |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.081 SG  
**Est Final Gravity:** 1.017 SG  
**Estimated Alcohol by Vol:** 8.5 %  
**Bitterness:** 27.5 IBUs  
**Est Color:** 23.7 SRM

**Measured Original Gravity:** 1.090 SG  
**Measured Final Gravity:** 1.000 SG  
**Actual Alcohol by Vol:** 12.0 %  
**Calories:** 303.5 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No  
Mash Out  
**Sparge Water:** 4.58 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 12 lbs  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

**Sparge:** If steeping, remove grains, and prepare to boil wort

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

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 4.22 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 4.22 oz Corn  
Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Created with [BeerSmith](#)