Brewfather
www.brewfather.app

Tripel Westmalle - 9.5%

Belgian Tripel
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Type: All Grain

IBU	: 38 (Tinseth)
BU/GU	: 0.46
Colour	: 9 EBC
Carbonation	: 2.8 CO2-vol
Pre-Boil Gravity	: 1.063 / 15.4 °P
Original Gravity	: 1.083 / 20 °P
Final Gravity	: 1.011 / 2.8 °P

Fermentables (16.95 kg)
14.36 kg - Pilsner 4 EBC (84.7%)
^ Supplier: MAROMA
2.59 kg - Candi Sugar, Clear 1 EBC (15.3%)

Hops (349.9 g)
60 min - 114.6 g - Saaz - 3.17% (16 IBU)
60 min - 45.3 g - Hallertauer Mittelfrueh - 3...
30 min - 90 g - Saaz - 3.17% (9 IBU)
30 min - 34 g - Hallertauer Mittelfrueh - 3%...
10 min - 44 g - Saaz - 3.17% (2 IBU)
10 min - 22 g - Hallertauer Mittelfrueh - 3%...

Miscellaneous
Mash - 1.2 g - Baking Soda (NaHCO3)
Mash - 1.4 g - Calcium Chloride (CaCl2)
Mash - 4 g - Epsom Salt (MgSO4)
Mash - 3.2 g - Gypsum (CaSO4)
Sparge - 1.12 ml - Lactic Acid 80%

Yeast
2 pkg - Wyeast Labs Trappist High Gravity 3787

Starter
Step 1: 3 L (295 g DME / 360 g LME)
500 billion yeast cells
20 million cells / ml

Brewster Beacon 70L
Batch Size	: 50 L
Boil Size	: 57.04 L
Post-Boil Vol	: 53.44 L
Mash Water	: 49.47 L
Sparge Water	: 16.78 L
Boil Time	: 60 min
Total Water	: 66.25 L


9 EBC

Brewhouse Efficiency: 75%
Mash Efficiency: 77%

Mash Profile
Belgian tripel
50 °C - 15 min - Mash 1
56 °C - 15 min - Mash 2
62 °C - 30 min - Mash 3
68 °C - 30 min - Mash 4
73 °C - 10 min - Mash 5
78 °C - 10 min - Mash out

Fermentation Profile
Ale
18 °C - 2 days - Primary
20 °C - 3 days - Primary
10 °C - 21 days - Secondary

Water Profile
Default
Ca 40 Mg 3 Na 14 Cl 23 SO 70 HCO 44

SO/Cl ratio: 3.1
Mash pH: 5.71
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Inspired by Westmalle tripel