

Tripel

Category: 18 - Belgian Strong Ale
Subcategory: C - Belgian Tripel




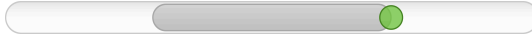
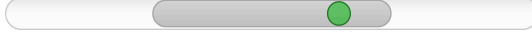


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Kettle Volume: 5.92 gal @ 212 °F (1.066) Efficiency: 68%
Boil Duration: 1 h Attenuation: 80%
Evaporation: 0.5 gal
Water Volume Added: -0.0 gal
Final Volume: 5.2 gal @ 68 °F (1.072)

Ingredients:

10 lb (71.4%) Belgian Pils - added during mash
2 lb (14.3%) Munich TYPE I; Weyermann - added during mash
2.0 lb (14.3%) Demerara Sugar - added during boil
2 oz (50.0%) Goldings (5.0%) - added during boil, boiled 15 m
2 oz (50.0%) Czech Saaz (5.0%) - added during boil, boiled 60 m

Style:

Recipe	Guideline	
Original Gravity: 1.072	1.075 - 1.085	
Terminal Gravity: 1.014	1.008 - 1.014	
Color: 6.54 SRM	4.5 - 7.0	
Alcohol: 7.57%	7.5% - 9.5%	
Bitterness: 53.3	20.0 - 40.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.066
Original Gravity: 1.072

Apparent	Real	Weight	Calories
Attenuation: 80%	63.9%	Alcohol: 21.34 g	147.27 kcal
Terminal Extract: 1.014	1.025	Carbs: 22.35 g	84.93 kcal
		Protein: 1.56 g	6.26 kcal
% Alcohol: 7.57% ABV	5.93% ABW		Total: 238.46 kcal