

# Greg's Belgian Tripel - Belgian Tripel (18C)

Brewer

Date

<b>Batch Size</b>	5.500 gal	<b>Boil Size</b>	6.750 gal
<b>Boil Time</b>	1.000 hr	<b>Efficiency</b>	75%
<b>OG</b>	1.079 sg	<b>FG</b>	1.018 sg
<b>ABV</b>	8.6%	<b>IBU</b>	23.4 (Tinseth)
<b>Color</b>	7.3 srm (Morey)	<b>Estimated calories (per 12 oz)</b>	263

## Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Pilsner (2 Row) Bel	Grain	14.000 lb	Yes	No	79%	2.0 srm
Turbinado	Sugar	2.000 lb	No	No	96%	10.0 srm
Aromatic Malt	Grain	8.000 oz	Yes	No	78%	26.0 srm

**Total grain: 16.500 lb**

## Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Tettnang	4.0%	2.000 oz	Boil	1.000 hr	Pellet	19.5
Saaz (Czech Republic)	4.5%	1.000 oz	Boil	10.000 min	Pellet	4.0

## Misc

Name	Type	Use	Amount	Time
Gelatin	Fining	Secondary	0.250 oz	0.000 s

## Yeast

Name	Type	Form	Amount	Stage
WLP530 - Abbey Ale Yeast	Ale	Liquid	2.37 tbsp	Primary

## Mash

Name	Type	Amount	Temp	Target Temp	Time
Conversion	Infusion	5.438 gal	167.734 F	152.000 F	1 hr
Final Batch Sparge	Infusion	3.047 gal	194.364 F	165.200 F	15 min

## Notes

Based on Brewing Classic Styles Tripel