

2013 Chimay White Triple Ale

Belgian Tripel

Type: All Grain

Batch Size (fermenter): 6.00 gal

Boil Size: 7.86 gal

Boil Time: 60 min

End of Boil Volume: 6.76 gal

Final Bottling Volume: 6.00 gal

Fermentation: Ale, Single Stage

Taste Notes:

Date: 2/10/2013

Brewer: Belli

Asst Brewer:

Equipment: Belli Brew Equipment 759

Brewhouse Efficiency: 71.00 %

Est Mash Efficiency: 77.6 %

Taste Rating (out of 50): 35.0

Ingredients

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Amt	Name	Type	#	%/IBU
14 lbs 5.0 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	83.6 %
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	2	5.8 %
8.0 oz	Wheat, White (Cargill) (2.9 SRM)	Grain	3	2.9 %
5.0 oz	Caramel Malt- 60L (Briess) (60.0 SRM)	Grain	4	1.8 %
1 lbs	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	5	5.8 %
1.00 oz	Saaz [5.80 %] - Boil 60.0 min	Hop	6	20.4 IBUs
0.75 oz	Hallertauer Hersbrucker [4.30 %] - Boil 60.0 min	Hop	7	11.4 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 min)	Fining	8	-
0.50 oz	Hallertauer Hersbrucker [4.30 %] - Boil 15.0 min	Hop	9	2.0 IBUs
1.00 Items	Imersion Chiller (Boil 15.0 min)	Other	10	-
2.0 pkg	Belgian Golden Ale (White Labs #WLP570) [35.4 ml]	Yeast	11	-
0.50 oz	Saaz [4.00 %] - Dry Hop 0.0 Day	Hop	12	0.0 IBUs

Beer Profile

Est Original Gravity: 1.079 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 8.9 %

Bitterness: 33.8 IBUs

Est Color: 6.1 SRM

Measured Original Gravity: 1.078 SG

Measured Final Gravity: 1.007 SG

Actual Alcohol by Vol: 9.4 %

Calories: 262.5 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge

Sparge Water: 3.75 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 17 lbs 1.9 oz

Grain Temperature: 68.0 F

Tun Temperature: 68.0 F

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.54 gal of water at 158.1	149.0 F	60 min
Sparge Step:	Fly sparge with 3.75 gal water at 170.0		
Mash Notes:	Simple single infusion mash for use with most modern well modified grains (about 95% the time)		

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 13.72 PS

Volumes of CO2: 2.4

Carbonation Used: Keg with 13.72 PS

Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

day 1 at 68
day 2 at 71
day 3 at 74
day 4 at 77

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