

# Plan Bee

Belgian Tripel (26 C)

**Type:** All Grain  
**Batch Size:** 23.00 l  
**Boil Size:** 30.04 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26.04 l  
**Final Bottling Vol:** 22.00 l  
**Fermentation:** Ale, Single Stage  
**Taste Notes:**

**Date:** 07 Apr 2019  
**Brewer:** Dutch Courage  
**Asst Brewer:**  
**Equipment:** Bulldog Brewer  
**Efficiency:** 75.00 %  
**Est Mash Efficiency:** 81.5 %  
**Taste Rating:** 30.0



## Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	68.4 %
0.50 kg	Gambrinus Honey Malt (60.0 EBC)	Grain	2	6.8 %
65.00 g	Tettnang [4.50 %] - Boil 60.0 min	Hop	3	27.8 IBUs
1.0 pkg	Trappist High Gravity (Wyeast Labs #3787) [124....	Yeast	4	-
1.81 kg	Honey (2.0 EBC)	Sugar	5	24.8 %

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.078 SG  
**Est Final Gravity:** 1.006 SG  
**Estimated Alcohol by Vol:** 9.6 %  
**Bitterness:** 27.8 IBUs  
**Est Color:** 13.3 EBC

**Measured Original Gravity:** 1.077 SG  
**Measured Final Gravity:** 1.002 SG  
**Actual Alcohol by Vol:** 9.9 %  
**Calories:** 722.7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body,  
No Mash Out  
**Sparge Water:** 17.55 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.66  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 7.31 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.00 l of water at 73.5 C	65.6 C	75 min

**Sparge:** Fly sparge with 17.55 l water at 75.6 C

**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:** 182.03 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 3.1  
**Carbonation Est:** Bottle with 182.03 g  
Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
with 2.48 g Table Sugar  
**Age for:** 30.00 days

**Storage Temperature:** 18.3 C

## Notes