

# HOW TO

## 888 - Tripel

### Allgrain, 20 liter

With this triple 8 Tripel we have made a classic strong Belgian beer. Not bitter, and dangerously tempting.

### Expected result:

OG: **1.085**                      FG: **1.020-22**  
**19 IBU**                              ABV: **8,5%**  
**11 EBC**                              Efficiency: **75%**

### Ingredients:

#### Malts:

6.2 kg Weyermann Pilsner Malt, 3,9 EBC  
1.0 kg Weyermann Wheat Malt, 3,9 EBC  
0,45 kg Weyermann Carapils, 3,9 EBC  
*Total: 7,65 kg*

#### Hops:

**Bag 1:** 10g Hallertauer Perlse 8.0%, boil for 50 min.  
**Bag 2:** 19g Willamette 6,2% , boil for 20 min.  
**Bag X:** 20g Huell Melon 7,2%, boil for 10 min.

*Total: 49g*

#### Yeast:

**Sachet:** 2 \* 11g - Safale Abbaye (BE-256)

#### Water profile:

Light and Malty

Water: We encourage you to brew on cheap bottled water, or RO water from your own system.

We always add salts and minerals in the pack, to fit clean RO water. Mix in mashwater.

In one of the bags of hops, we always add yeast nutrition and wort clear.

#### Mash:

You can do you mash in different ways. You know your system.

The most simple one is a one step fusion mash:

*64°C for 90 min, increase to 78°C with 1°C per minute, keep at temperature for 10 minutes.*

How much water you need, will depend on your system, see below.

Keep your mash water before stirring in at about 2-3 degrees warmer than your mash temp.

### Mash water calculation

How much water you need for the mash will depend on your setup. A safe start will be 20 liters.

### Sparge water calculation:

The target is that you have 25 liter before boiling.

For a start, sparge with ca. 15 liters of water at 79°C. Make notes, and adjust next time.

### Boiling:

Boil for 60 minutes.

Add hops as listed under 'Boiling' on the next page.

### Fermenting:

Add the yeast at the right temperature. The yeast makes the beer!

14 days at 18-21°C, or until it has stopped fermenting for 2 days.

### Bottling:

To carbonate your beer, you need to add sugar before bottling.

Add 6 gram of sugar to each liter of beer.

### Kegging:

This beer should have CO2 VOL of 2.5.

### Maturing for bottles:

First two weeks at room temp (below 25).

Then cold (below 15) for two to three weeks.

Then store in the fridge, until you drink them.

This beer stores well.

# HOW TO

## On the Brewday:

Date:	Batch #:
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### Mash

64°C for 90 min, increase to 78°C by 1° per minute, keep 78° for 10 min.

Mash water in liters	Sparge water in liters	Actual mash temperature

- Mash water at correct temperature
- Malt added and stirred in
- Sparge water measured, and heated to 78
- Mashing done
- Sparging done

### Boil

Boil for 60 minutes, add hops as listed below.

Boil started at:	Liters heated:
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- Bag 1:** Add after 10 minutes of boil, and boil for 50 minutes.
- Bag 2:** Add after 40minutes of boil, and boil for 20minutes.
- Bag 3:** Add after 50 minutes of boil, and boil for 10 minutes.
- Wort chiller disinfected

### After the boil

- Measured OG
- Wort chilled to 19 degrees

OG:	Efficiency:
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- Yeast added (disinfect your hands and the bag and sprinkle it in the beer)
- Cleaning done

Fermentation temperature:	Amount (L) in fermenter:
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### After 7 days:

- Transfer the beer to a clean and sanitized fermentor.

### After 14 days or longer if it is still fermenting:

- FG Measured
- Beer bottled or kegged

### When bottling:

Add sugar to a clean and sanitized fermentor - 6 grams per liter beer. Mix the sugar in 100ml of boiling water, then put it into the fermenter.

Transfer the beer to the fermentor. Then bottle.

FG:	ABV:	Packing date:
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<b>Notes:</b>
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