

## Laissé il y ait Tripel

Brewed on: 6/13/2008

Brewer: Dan Morey

Collect: 7.8 gallons US

Effic: 90.5

Boil: 90 (min)

Atten: 83.7

Finish: 5.8 gallons US

Cost: \$25.94

Evap/hr: 1.35 gallons US  
Calc Method: Tinseth

	Low:	Recipe:	High:
IBU:	20	27.2	35
SRM:	3.5	12.2	6
ABV	6.3	9.56	10.0
OG:	1.065	1.086	1.095
FG:		1.014	

### Comments:

### Yeast:

#### Wyeast 3864 Canadian/Belgian Style

From a Franco-Belgie Canadian brewery which produces many styles of classic Belgian beers. Mild phenolics, which increase with elevated fermentation temperatures. Low ester profile with a dry, slightly tart finish. Complex and well-balanced, alcohol tolerant.

Flocculation Medium

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
American Two-Row	13.00 lb	1.037	1.8	89.7	M	\$11.70
Belgian Aromatic	0.25 lb	1.030	25.0	1.7	M	\$0.22
Belgian Candi Sugar Amber	1.25 lb	1.045	75.0	8.6		\$0.00
Total:	14.50 lb	1.086	12.2			\$11.93

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Styrian Golding	2.30 oz	Leaf	4.6	Boil	60	24.6	\$2.30
Willamette	0.60 oz	Leaf	4.4	Boil	13	2.6	\$0.45
Total:	2.9 oz					27.2	\$2.75

### Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
66.8 F	66.8	infusion	60	Mash in with 6.4 quart US of water at 62.3 F
136.0 F	134.3	infusion	15	Add 8.2 quart US of water at 211.0 F
146.0 F	142.7	infusion	30	Add 3.1 quart US of water at 211.0 F
161.0 F	158.1	infusion	30	Add 7.4 quart US of water at 211.0 F
168.0 F	168.0	direct	25	Add direct heat until mash reaches 168.0 F.
170.0 F	170.0	fly sparge	60	Fly sparge with 13.5 quart US

Grain Temp: 78F      160 min.      Water/Grain Ratio: 0.48 :1 qt/lb  
Total Mash Vol: 30.6 quart

### Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Wyeast yeast nutrient	0.50	tsp	0.22	Add during final 10 minutes of boil.
Irish Moss	1.00	tsp	0.15	Add during final 10 minutes of boil.

**Carbonation:**

Recipe is bottled; temperature of beer at bottling is 78.0 F. To carbonate to 3.5 volumes CO<sub>2</sub>, prime with 215.3 gr dextrose.

**Cost Analysis:**

Malt: \$11.93 **Total cost:**

**Bottles:**

Bottle Size: 12 fl. ounces

**Notes:**

Date:	Type:	Notes:
6/13/2008	Planning	First time using Canadian/Belgian Style. Wanted to use up the amber candi rocks in stock. Used same step mash profile as the sugar experiment golden strong. Used my typical tripel hop schedule.
6/14/2008	Brewed	OG 21 Brix, bigger than planned. Added sugar near beginning of boil.
6/25/2008	Racked	Wow, wonderful fruity aroma and flavor! Nice light color, amber candi rocks do not contribute much color. Harvested yeast for a future batch.
8/26/2008	Bottled	Well attenuated! Final gravity 1.012 @ 76F. Beautiful golden color, bright. Nice fruity esters with a citrus like quality. Some rosey phenols. A lovely beer, very happy with the results at bottling.
10/25/2008	Contest	Strong spice. Good balance of soft malt and background hops. 3rd in flight at Spooky Brew Review. 34/50

**Water Usage:**

Total water:	38.5	collected:	7.8	Lost in kettle:	2
mash:	25.1	after boil:	5.8	Lost in trub:	0
sparge:	13.5	Final vol:	5.0		
	quart US		gallons US		quart US