

# West of Malletrippel



Belgian Tripel

Recipe by **Ludovic Guilhemjouan**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>23 L</b>	<b>2 L</b>	<b>60 mins</b>	<b>80%</b>	<b>24.66 L</b>	<b>9.74 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.075</b>	<b>1.007</b>	<b>26.8</b>	<b>6.6</b>	<b>8.94%</b>	

Mash and Sparge volumes calculated using the "Grainfather G30 v3 - 220V" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Premium Pilsner Malt Supplier: Coopers	8.00 kg (100%)	<b>Mash</b>	35.2	1.7

## Mash Steps

	Temp	Time
Empâtage étape 1	65 °C	90 min
Arrêt d'activité enzymatique (Mash out)	77 °C	10 min

## Hops

	Amount	Type	Usage	Time	AA
Sucre (IBU: 8.6)	10.00 g (20%)	Pellet	Boil	60 min	10
Styrian Goldings, NZ (IBU: 4.5)	10.00 g (20%)	Pellet	Boil	60 min	5.25
Saaz, Czech (IBU: 3.2)	10.00 g (20%)	Pellet	Boil	50 min	3.8
Tettnang U.S. (IBU: 2.5)	10.00 g (20%)	Pellet	Boil	15 min	4.5
Hersbrucker (IBU: 8.0)	10.00 g (20%)	Pellet	Boil	15 min	14.5

## Yeast

Amount	Attenuation
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# Yeast

Belgian Tripel

Product Code: M31

**Amount**

**Attenuation**

20 les paquets

85 %

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# Fermentation Steps

**Temp**

**Time**

Fermentation Étape 1

18 °C

10 days

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# Notes

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