

Me, I'm Counting

an All Grain Belgian Tripel by Matias

Fermentables

Amount	Fermentable	Use
4.5 kg	Pilsner (BE)	Mash
0.9 kg	Munich (BE)	Mash
0.9 kg	Belgian Candi Syrup - Golden	Boil

Hops

Amount	Hop	Time
60.0 g	Styrian Golding (SI)	60 min
45.0 g	Saaz (CZ)	15 min

Yeasts

Name	Lab/Product
Belgian Style Ale Yeast Blend	White Labs WLP575

Extras

Amount	Name	Time
1.0 ml	Protafloc	10.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	64.0 °C	80 min
Mash-Out	Direct Heat	76.0 °C	10 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.084	1.019 ↑	38
ABV	Color	Balance
8.5%	5 SRM	Balanced

Notes

Based on a recipe from Radical Brewing (p. 125)