

Truti Fruiti

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Category: 18 – Belgian Strong Ale
Subcategory: C – Belgian Tripel



Kettle Volume: 7.38 gal (S.G.: 1.042)	Efficiency: 69.88%
Boil Duration: 1.5 hr	Attenuation: 89.0%
Evaporation: 1.65 gal	Evap/Hour: 1.1 gal
Water Volume Added: -0.0 gal	
Final Volume: 5.5 gal (S.G.: 1.077)	

Ingredients:

12.0 lb Belgian Pils
0.5 lb Standard 2-Row
2.5 lb White Table Sugar (Sucrose)
20.0 g Magnum (12.1%) – added during boil, boiled 60 min
10.0 g Saaz (3.5%) – added during boil, boiled 15 min
5.0 g Cardamom (Whole) – steeped after boil
1.0 ea WYeast 3864 Canadian/Belgian Ale

Water:

8.0 gal Distilled Water
1.11 gal Lawrence, IN
4.0 g Gypsum (Calcium Sulfate)
2.0 g Calcium Chloride (Calcium Chloride (anhydrous))

Style:

Recipe	Guideline
Original Gravity: 1.077	1.075 – 1.085
Terminal Gravity: 1.008	1.008 – 1.014
Color: 4.09 °SRM	4.5 – 7.0
Alcohol: 9.02%	7.5% – 9.5%
Bitterness: 30.8	20.0 – 40.0



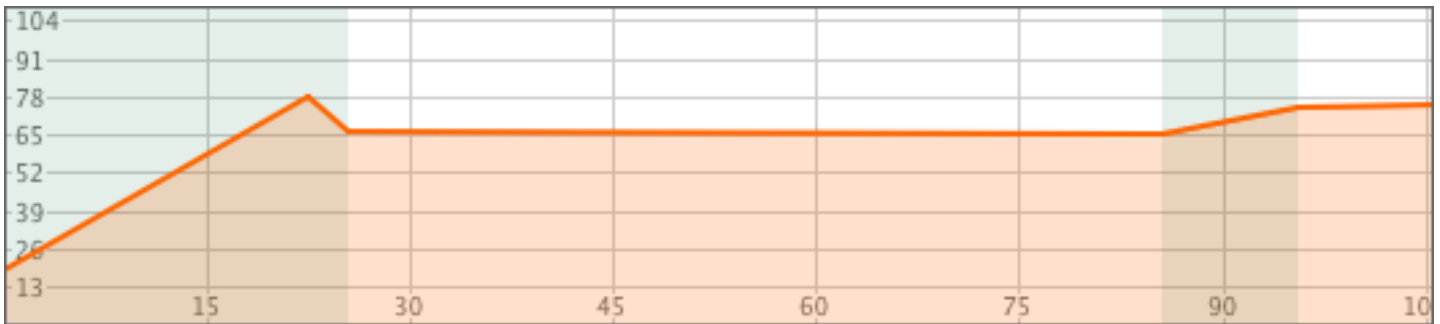
Analysis:

Apparent	Real	Weight	Calories
Original Extract: 18.59 °P	18.59 °P	Alcohol: 33.88 g	233.79 kcal
Attenuation: 89.0%	71.3%	Carbs: 24.95 g	94.8 kcal
Terminal Extract: 2.17 °P	5.33 °P	Protein: 1.75 g	6.98 kcal
% Alcohol: 9.02% ABV	7.1% ABW		Total: 335.57 kcal

Schedule:

Ambient Air: 68 °F
Source Water: 60.0 °F
Elevation: 240 m

	Elapsed	Thickness	Final Temp	Available
25.5 min Mash In <i>Liquor: 3.75 gal</i> <i>Strike: 173.77 °F</i> <i>Target: 67.0 °C</i>	00:25:32	2.5 L/kg	67.0 °C	1.6 gal
60.0 min Saccharification Rest <i>Rest: 60.0 min</i> <i>Final: 66.3 °C</i>	01:25:32	2.5 L/kg	66.3 °C	1.6 gal
10.0 min Mash Out <i>Water: 1.75 gal</i> <i>Temperature: 99 °C</i> <i>Target: 75.2 °C</i>	01:35:32	3.67 L/kg	75.2 °C	3.4 gal
10.0 min Batch Sparge <i>Sparge #1</i> <i>Volume: 3.58 gal</i> <i>Temperature: 180.0 °F</i> <i>Duration: 10.0 min</i> <i>Total Runoff: 7.07 gal</i>	01:45:32	0.0 L/kg	76.2 °C	0.0 gal



Carbonation:

Natural Conditioning
 Beer Temp: 68.0 °F
 Priming Agent Rate: 3.82 g/L
 Priming Agent Mass: 154.62 g
 Volumes CO2: 3

Forced Carbonation
 Beer Temp: 44.0 °F
 Pressure: 20.1 PSI
 Volumes CO2: 3

Volume Adjustments:

-.5 gal Trub

Notes:

Spices added at flameout and left in for whirlpool (40 min). Yeast pitched at 63°F and allowed to free-rise; peaked at 72°F on day 2. Sugar added after 3 days in primary. Total time 18 days at 68°F ambient.