



# BELGIAN TRIPEL



The Belgian Tripel or "Triple" is a traditional strong Belgian Ale commonly brewed in Trappist Monistaries throughout the country.

It's golden and complex with notes of spice, clove, and citrus from the combination of ingredients and Belgian yeast strains. Hop bitterness and flavor are subdued, but add a delicate floral spiciness that helps balance the beer. With enough alcohol to warm you up after a long day skiing, this Tripel will surely become your preferred before bedtime snack.

## Ingredients

- Pilsner Malt 4 lbs
- Belgian Aromatic 4 oz
- Candi Syrup - Gold 2 lb
- Light Liquid Malt (LME) 6 lb
- Horizon Hops 1 oz
- Styrian Golding Hops 1 oz
- Whirlfloc Tablet 1 pc
- Yeast: B48 Triple Double\*,  
Wyeast 3787\*,  
Wyeast 1214\*, or  
Saffbrew T-58 x2

If using liquid yeast, a yeast starter is highly recommended for this style.

## Brew Specs

**Style:** Belgian Tripel Ale  
**OG:** 1.076-1.080  
**FG:** 1.010-1.014  
**IBU:** 28  
**ABV:** 8.4-8.8%  
**Yield:** 5 Gallons

\*specs assuming four gallon boil

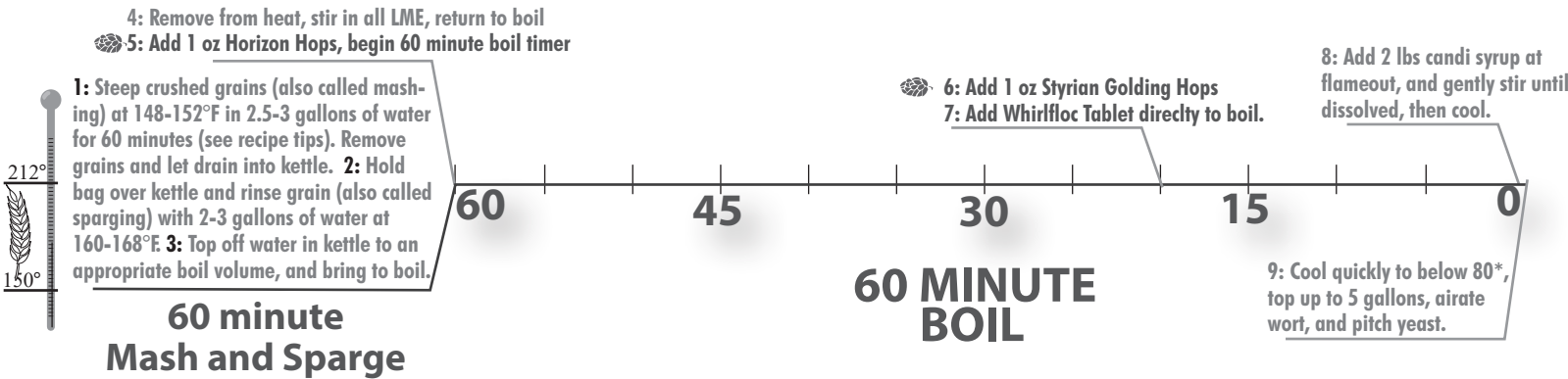
## Fermentation

1 Stage Fermentation  
 14-30 days at 65°-78°F  
**or**  
2 Stage Fermentation  
 Primary: 7-14 days at 65°-78°F  
 Secondary: 14-30 days at 65°-78°F  
Bottle and condition at 60°-70°F for as long as you can stand it, or until carbonated

## Recipe Tips

- Temperature control is more important when Partial Mash brewing than with Extract/Grain. Watch the temperature closely.
- For your mash, if you bring 6.25 qt to 163° and add your grains, you should rest right around 150°. It is important to keep this temperature between 148-152 for 60 minutes. If you have an oven that goes down that low, putting the kettle in there will help keep the temperature stable.
- It's important when using Pilsner malt to get a strong rolling boil for the full hour to drive off a chemical called DMS that can cause off flavors.

## Brew Schedule



## Brewing Notes and Measurements

Brew Date \_\_\_\_\_  
 Measured Original Gravity \_\_\_\_\_  
 Measured Volume in Primary \_\_\_\_\_

Days in Primary \_\_\_\_\_  
 Days in Secondary \_\_\_\_\_  
 Measured Final Gravity \_\_\_\_\_  
 Date Bottled/Kegged \_\_\_\_\_

Yeast pitching temp: \_\_\_\_\_  
 Day 1: \_\_\_\_\_ Day 3: \_\_\_\_\_ Day 5: \_\_\_\_\_  
 Day 7: \_\_\_\_\_ Day 10: \_\_\_\_\_ Day 14: \_\_\_\_\_

## Other Notes/Tasting Notes

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