



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: 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

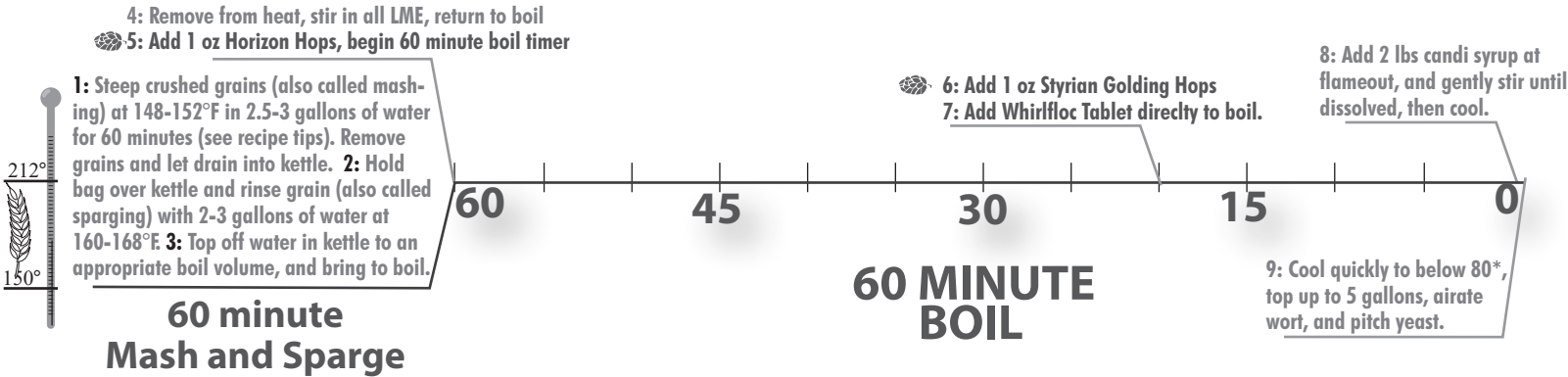
Fermentation

- 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
