

BELGIAN TRIPEL (All Grain)

Official NORTHERN BREWER Instructional Document

The next step up from Dubbel in the monastic beer classification, Tripel is higher in alcohol than Dubbel but is actually lighter in color and body. The addition of clear candi sugar dilutes the malt bill, which helps preserve the golden color and makes the body deceptively light for a beer of this strength. Spicy and fruity with a gentle sweetness and hints of alcohol throughout leading to a dry and mildly bitter finish.

O.G: 1.076 READY: 3 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
2-4 weeks bottle conditioning

MASH INGREDIENTS

- 12.5 lbs. Belgian Pilsner malt
- 0.75 lbs Belgian Cara 8

BOIL ADDITIONS & TIMES

- 1 oz Tradition (60 min)
- 1 lb Clear candi sugar (15 min)
- 1 oz Saaz (15 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

- Wyeast #3787 Trappist High Gravity.
Optimum temperature: 64-78°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE OPTION A:

TRADITIONAL MULTI STEP

Protein Rest: 122°F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170°F for 10 minutes

MASH SCHEDULE OPTION B:

SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Tradition (60 min)

1 lb Clear candi sugar (15 min)

1 oz Saaz (15 min)

YEAST

WYEAST #3787 TRAPPIST HIGH GRAVITY.

Optimum temperature: 64-78°F