

# Belgian Tripel (EX)

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Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

## RECIPE STATS

**Est. SG:** 1.075

**Est. FG:** 1.009

**IBU:** 23

**SRM:** 6

**ABV:** 8.8%

## INGREDIENTS

9.5 lbs Pilsen LME

4 oz Monastique Malt

2 lb Belgian Clear Candi Sugar

1 oz Tettnang Hops

1 oz Saaz Hops

2 x White Labs Trappist Ale (WLP500) OR  
Wyeast Belgian Ale Yeast (1214)

## BREWDAY NOTES

## BREW

Heat 2-3 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag<sup>1</sup> and add ½ of your extract<sup>2</sup>. Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Add the remaining extract to the wort. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons<sup>3</sup> and pitch yeast.

Add the sugar with about 10 minutes left in the boil.

## HOP ADDITIONS

1 oz Tettnang @60 minutes

0.5 oz Saaz @60 minutes

0.5 oz Saaz @5 minutes

## FERMENTATION

Ferment at 68-78°F

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<sup>1</sup> You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

<sup>2</sup> Why not add all of it? 7 or so lbs of LME in 2-3 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization.

<sup>3</sup> Pre-cooling 3-4 gallons of water to use for topping up will get the wort to pitching temperature faster.