

LOVE2BREW

BELGIAN TRIPEL (ALL-GRAIN)



Belgian Tripels are an example of how a seemingly simple recipe can become an incredibly complex blend of flavors and aroma through the power of yeast. Tripels are a bold gold color with a long lasting creamy white head. At first sniff you'll experience big aromatics from the fruity esters with hints of spice. As you imbibe your palate will enjoy a union of spicy, citrus fruit, slight banana, some slight alcohol flavor, and a delicate malt backbone that brings it all together in one elegant beer meant for sipping and enjoying!

KIT STATISTICS

- 3 Weeks Primary Fermentation
- 7 Weeks Bottle Conditioning
- Original Gravity: 1.078
- 8.9% ABV (Estimated)
- IBUs: 23.9
- SRM: 6.0 (Gold)
- 90 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 13 lbs. Belgian Pilsner Malt
- 8 oz. Aromatic Malt

Hops

- 1.5 oz. German Tettnang (Bittering)
- 1/2 oz. German Tettnang (Aroma)
- 1 oz. Czech Saaz (Aroma)

Yeast Choices

- Safbrew T-58
- Abbey Ale Yeast (WLP530)

Other

- 1 lb. Golden Candi Syrup
- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 13 lbs. Belgian Pilsner Malt
- 8 oz. Aromatic Malt

MASH SCHEDULE:

Saccharification Rest: 150°F for 60 minutes

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1.5 oz. German Tettnang (60 Mins.)
- 1 lb. Golden Candi Syrup (45 Mins.)
- 1/2 oz. German Tettnang (10 Mins.)
- 1 oz. Czech Saaz (5 Mins.)

NOTES:

- We recommend a 90 minute boil for this brew. Do not start adding your hops until your 60 minute addition time. In addition be sure to account for additional volume loss during the extended boil.

- A yeast starter (or pitching additional yeast) is highly recommended for this brew.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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