



MOTHER OF ALL TRIPELS

Style: Belgian Tripel – Similar to Westmalle Tripel

Light Gold with a creamy, white head. It has a slight toffee aroma and it's flavor hints of hops and orange.

Batch Size: 5 Gal
OG: 1.086-1.088
FG: 1.015-1.016
IBU: 27
SRM: 6
ABV: 9%

Recipe CK00019

GRAINS

4 oz. Aromatic Malt
2 oz. Biscuit Malt

EXTRACTS/ADJUNCTS

10.5 lb. Light LME
1.5 lb. Light Candi Sugar

1 Whirlfloc Tablet (15 min.)

Add to Secondary:

1/2 cup Corn Sugar
1/3 cup Light Candi Sugar boiled in 2
cups of water
1 pkg. Muntons Gold Ale Yeast

HOPS/SPICES

1.5 oz. Styrian Golding
(60 min.)

1/4 oz. German Hersbrucker
(15 min.)

1/4 oz. Tettnang (15 min.)

1/2 oz. Czech Saaz (5 min.)

YEAST: 1st choice – WLP500 Trappist Ale Yeast

2nd choice – WLP530 Abbey Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.