



PIRATE ALE

Style: Belgian Tripel – Similar to Piraat Ale

Medium bodied and gold in color it has a white head that lasts to the end. The taste is spicy, malty with a hint of tropical fruit.

Batch Size: 5 Gal
OG: 1.101-1.102
FG: 1.019-1.020
IBU: 24
SRM: 7-8
ABV: 10.5%

Recipe CK00024

GRAINS

8 oz. Caramel 10L
4 oz. Aromatic Malt

EXTRACTS/ADJUNCTS

13 lb. Light LME
8 oz. Light Candi Sugar
1 lb. Rice Syrup Solid

1/2 tsp. Ground Coriander (15 min.)
1 Whirlfloc Tablet (15 min.)

1/2 tsp. Ground Coriander (5 min.)
1 tsp. Sweet Orange Peel (5 min.)

Danstar Windsor Ale Yeast (add to secondary)

HOPS/SPICES

1 oz. Northern Brewer (60 min.)

1/2 oz. Styrian Golding (15 min.)

1/2 oz. Styrian Golding (5 min.)

YEAST: 1st choice –WLP500 Trappist Ale Yeast

2nd choice - WLP530 Belgian 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.