



THE END OF THE WORLD

Style: Belgian Tripel – Similar to La Fin Du Monde

Straw in color with a white creamy head. A bit malty and tart it has a spicy aroma.

Batch Size: 5 Gal
OG: 1.083-1.084
FG: 1.012-1.013
IBU: 25
SRM: 6
ABV: 9%

Recipe CK00037

GRAINS

4 oz. Honey Malt
3 oz. Munich Malt
2 oz. Aromatic Malt

EXTRACTS/ADJUNCTS

9.5 lb. Light LME
1 lb. Cane Sugar
1 lb. Light Candi Sugar

1/4 oz. Sweet Orange Peel (15 min.)
1/2 oz. Crushed Coriander (15 min.)

1 Whirlfloc Tablet

1/3 oz. Bitter Orange Peel (2 min.)

HOPS/SPICES

1/2 oz. Northern Brewer (60 min.)
2/3 oz. Styrian Golding (60 min.)

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

1/4 oz. Czech Saaz (2 min.)

YEAST: 1st choice –WLP570 Belgian Golden Ale Yeast

2nd choice – WLP500 Trappist 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.