



DIVINITY WITHIN

Style: Belgian Tripel

What are your final words?

Batch Size: 5 Gal
OG: 1.094-1.096
FG: 1.020-1.024
IBU: 16.5
SRM: 8.5
ABV: 9.5%

Recipe CK00044

GRAINS

1 lb. Pilsner
8 oz. Carapils
4 oz. Biscuit
4 oz. Munich

EXTRACTS/ADJUNCTS

10 lb. Light LME

1 lb. Simplicity Clear Candi
Syrup (10 min.)
12 oz. Honey (10 min.)

Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.5 oz. Styrian Golding (60 min.)

1 oz. Hallertau (15 min.)

1/2 oz. Coriander (5 min.)
1/2 oz. Bitter Orange Peel (5 min.)

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

YEAST: 1st choice WLP530 Abbey 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.