



Homebrew
5 Gallons

Belgian Strong Trippel Ale

Style: Belgian Trippel

A *strong* Belgian style ale with a light golden color. Although light in color, this beer is not to be taken lightly as it packs a wallop with its *huge* alcohol levels!

Created by Tom Logan.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Cara-Pils	6.0 oz.	Super Light	3.5 qts.	<u>Bittering Hops</u>	
Belgian Pilsner	6.0 oz.	Adjunct	0.5 qts.	Kent Goldings	1.0 oz.
		Honey	1.0 lbs.	Hallertau	0.75 oz.
				<u>Finishing Hops</u>	
				Hallertau	0.25 oz.
				Irish Moss	1 Scoops
				<u>Spices (added in step 4)</u>	
				Coriander	0.5 oz.
				Bitter Orange Peel	0.5 oz.

Yeast Type: Belgian Trappist or Abbey **Yeast Description:** Fruity & alcohol tolerant.

Brewing Instructions

1

Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.

2

Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**

3

When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.

4

When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).

5

After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.