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## TRIPEL PLAY

### BELGIAN TRIPEL

OG: 1.080

Color: 6.7 SRM

FG: 1.015

ABV: 8.6%

IBU: 27.4

Extract	Weight	Percent
Pilsner LME	7lbs	58.3
Pilsner DME	3lbs	25
Candi Sugar, Clear	1lb	8.3

Steeping Grains	Weight	Percent
Aromatic	1lb	8.3

Hops	Weight	IBU
Tetnang, 60 min	2oz	25.1
Czech Saaz, 60 min	1oz	2.2

#### Yeast

White Labs Abbey Ale WLP530, Wyeast Trappist High Gravity 3787, or Fermentis Safbrew T-58

**Additional** - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

#### From the BJCP Style Guidelines (bjcp.org) Category 26C - Belgian Tripel

Originally popularized by the Trappist monastery at Westmalle. Strongly resembles a Strong Golden Ale but slightly darker and somewhat fuller-bodied. Usually has a more rounded malt flavor but should not be sweet.

Marriage of spicy, fruity and alcohol flavors supported by a soft malt character. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or sometimes lemon. A low to moderate spicy hop character is usually found. Alcohols are soft, spicy, often a bit sweet and low in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness lends a dry finish with a moderately bitter aftertaste. No diacetyl. High in alcohol but does not taste strongly of alcohol. The best examples are sneaky, not obvious. High carbonation and attenuation helps to bring out the many flavors and to increase the perception of a dry finish. Most Trappist versions have at least 30 IBUs and are very dry. Traditionally bottle-conditioned ("refermented in the bottle").

Vital Statistics:	OG: 1.075 – 1.085	FG: 1.008 – 1.014
IBUs: 20 – 40	SRM: 4.5 – 7	ABV: 7.5 – 9.5%

**Commercial Examples:** Westmalle Tripel, La Rulles Tripel, St. Bernardus Tripel, Chimay Cinq Cents (White), Watou Tripel, Val-Dieu Triple, Affligem Tripel, Grimbergen Tripel, La Trappe Tripel, Witkap Pater Tripel, Corsendonk Abbey Pale Ale, St. Feuillien Tripel, Bink Tripel, Tripel Karmeliet, New Belgium Trippel, Unibroue La Fin du Monde, Dragonmead Final Absolution, Allagash Tripel Reserve, Victory Golden Monkey

#### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
12.5 Lbs. Belgian Pale Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Decrease bittering hops to 1.5oz and follow the same hop schedule and yeast recommendations listed on the recipe.

#### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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