

Belgian Tripel Recipe

Recipe Specifications

- **Style:** Belgian Tripel
- **Batch Size:** 5 gallons (19 liters)
- **ABV:** 9.2%
- **IBU:** 30
- **OG:** 1.080
- **FG:** 1.010
- **SRM:** 5 (Golden)
- **Fermentation Temp:** 64-72°F (18-22°C)
- **Total Time:** 8 weeks
- **Difficulty:** Intermediate

Ingredients

Grain Bill

- 12 lbs (5.4 kg) Belgian Pilsner Malt (90%)
- 0.5 lb (227 g) Belgian Aromatic Malt (3.8%)
- 1.5 lbs (680 g) Clear Belgian Candi Sugar (11.2%)

Hops

- 2.0 oz (56 g) Tettnang (4.5% AA) – 60 minutes
- 0.5 oz (14 g) Saaz (3.0% AA) – 15 minutes
- 0.25 oz (7 g) Styrian Goldings (5.0% AA) – 5 minutes

Yeast

- Wyeast 3787 Trappist High Gravity (1500ml starter recommended)
- Alternative: White Labs WLP530 (Abbey Ale) or SafAle BE-256

Water Profile (Target)

- Calcium: 50-100 ppm
- Sulfate: 50-100 ppm
- Chloride: 50-75 ppm
- Magnesium: 10-20 ppm

- Sodium: Below 20 ppm
- Bicarbonate: 50-150 ppm

Brewing Instructions

Mash Schedule

1. Mash at 148°F (64°C) for 60 minutes
2. Mash out at 168°F (76°C) for 10 minutes
3. Collect approximately 6.5 gallons (24.6 liters) of wort

Boil (90 minutes)

1. Add 2.0 oz Tettnang hops at the beginning of the boil
2. Add 0.5 oz Saaz hops with 15 minutes remaining
3. Add candi sugar with 15 minutes remaining in the boil
4. Add 0.25 oz Styrian Goldings with 5 minutes remaining

Fermentation

1. Chill wort to 64°F (18°C) and pitch yeast
2. Begin fermentation at 64-66°F (18-19°C) for the first 2-3 days
3. Allow temperature to rise naturally to 72°F (22°C) over 4-5 days
4. Ferment for a total of 2-3 weeks until gravity stabilizes (target FG: 1.010)

Packaging

1. Bottle with 36 grams of dextrose for 3.3 volumes of CO₂
2. Alternatively, if kegging, force carbonate to 3.0-3.5 volumes
3. Condition bottles at room temperature for 3 weeks
4. Cool for at least 2 more weeks before drinking
5. Best enjoyed after 2-3 months of aging

Serving

- Serve at 45-50°F (7-10°C) in a chalice or goblet
- Pairs well with triple-cream cheeses, rich seafood, herb-roasted poultry, and fruit desserts

Pro Tips

- Use a large, healthy yeast starter to ensure complete fermentation
- Consider adding the candi sugar gradually during fermentation rather than in the boil

- Extended aging (6-9 months) will significantly improve flavor complexity
- Add fresh bottling yeast if packaging after extended aging
- For a smoother mouthfeel, consider a short protein rest at 122°F (50°C)

Recipe by John Brewster, Brew My Beer