

Belgian Tripel

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

7lbs Pilsen DME	60 minute boil
2lbs Corn Sugar	60 minute boil
1oz Tettnanger hops	60 minute boil
1oz Saaz hops	10 minute boil
Belgian Yeast	Start near 60F, raise to 70F+

Additional Notes:

Start fermenting cool, near 60F. Raise temperature to 70-75F as fermentation slows.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO₂).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.073

Color: 6 SRM

IBU: 25 - ABV: 8.0%