

Drunk Monk Tripel

Brewer: Bryan Peretto

10 Gal All Grain Ale Recipe

Belgian Tripel

BJCP 2004 - 18C: Belgian Strong Ale - Belgian Tripel

Notes: Primary and Secondary in the same fermenter- just raise the temp. This is best drunk young as the yeasty esters seem to dissipate with age.

OG: 1.077 [1.075-1.085]

FG: 1.017 [1.01-1.016]

IBU: 30.2 [25-38]

SRM: 6 [4.5-6]

ABV: 7.7% [7.5-9]

CO2: 2.8 [2.4-3]

Calories: 247 (12oz)

Water Profile:

Westmalle Profile: 41 Ca - 8 Mg - 16 Na - 62 SO4 - 26 Cl - 91 HCO3 - 8.32 pH

Fermentables:

69.6% 19.5 lbs Pilsner (2 Row) Bel (2L)

17.9% 5 lbs Corn Sugar (Dextrose) (0L)

10.7% 3 lbs Vienna Malt (3.5L)

1.8% 8 oz Aromatic Malt (26L)

Misc:

None

Mash Schedule: Single Infusion

Grain Storage Temp: 55 F

Infusion: Mash In - 150 F for 60 mins

Mashout: 170 F

Boiling:

Pre-Boil Volume: 11.5 Gal

Boil Time: 60 mins

Hops:

2 oz - Styrian Goldings (Pellet 4.20%AA) - Boil 60 mins

0.5 oz - Magnum (Pellet 12.00%AA) - Boil 60 mins

1 oz - Hallertauer Hersbrucker (Pellet 3.80%AA) - Boil 40 mins

0.5 oz - Saaz (Pellet 4.40%AA) - Boil 10 mins

Yeast Suggestions:

Wyeast Labs 3787: Trappist High Gravity (Liquid Wheat yeast)

Fermentation:

Primary: 7 days at 65 F

Secondary: 7 days at 73 F

Tasting Notes: