

# BELGIAN TRIPEL (All Grain)

Official NORTHERN BREWER Instructional Document

The next step up from Dubbel in the monastic beer classification, Tripel is higher in alcohol than Dubbel but is actually lighter in color and body. The addition of clear candi sugar dilutes the malt bill, which helps preserve the golden color and makes the body deceptively light for a beer of this strength. Spicy and fruity with a gentle sweetness and hints of alcohol throughout leading to a dry and mildly bitter finish.

## OG 1.076 READY: 3 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;  
2-4 weeks bottle conditioning

## MASH INGREDIENTS

- 12.5 lbs. Belgian Pilsner malt
- 0.75 lbs Belgian Caramel Pils

## BOIL ADDITIONS & TIMES

- 1 oz Tradition (60 min)
- 1 lb Clear candi sugar (15 min)
- 1 oz Saaz (15 min)

## YEAST

- **WYEAST #3787 TRAPPIST HIGH GRAVITY.**  
Optimum temperature: 64-78°F

## MASH SCHEDULE OPTION A:

### TRADITIONAL MULTI STEP

- Protein Rest: 122°F for 20 minutes
- Beta Sacch' Rest: 149° F for 30 minutes
- Alpha Sacch' Rest: 158 F for 30 minutes
- Mashout: 170°F for 10 minutes

## MASH SCHEDULE OPTION B:

### SINGLE INFUSION

- Sacch' Rest: 151° F for 60 minutes
- Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

- 1 oz Tradition (60 min)
- 1 lb Clear candi sugar (15 min)
- 1 oz Saaz (15 min)

## YEAST

- WYEAST #3787 TRAPPIST HIGH GRAVITY.**  
Optimum temperature: 64-78°F