



Chimay Tripel (Blanc)

TITLE:		
CATEGORY:	18C	
SPECS:	OG:	1.069
	FG:	1.008
	ABV:	8.0%
	SRM:	4
	IBU:	35 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
8.50	Belgian Pils ²
2.75	Torrified Wheat (Golden Winter Wheat)
1.00	Simplicity Candi Syrup, Inc.
0.50	Blanc Soft Sugar, Candi Syrup, Inc.

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Hallertau	Pellet	1.00	5.25	60
Saaz	Pellet	1.00	4.50	30
Styrian Goldings	Pellet	1.00	5.00	10

YEAST:

WLP 500 (Chimay) – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Saccharification	146F	60 minutes
Traditional	162F	15 minutes
Mash out	170F	10 minutes

NARRATIVE: 90 minute boil. Chill to 68F. O₂ for 60 seconds. Ramp primary starting at 68F then raise to 76F over 7 days until reaching 1.010. Dump yeast or rack off primary to secondary. Rack at 50F for 1 week until reaching FG at 1.008. Crash to 35F for 1 week. Prime with pre-boiled Simplicity Candi Syrup at a rate of 35 grams/gallon and bottle in heavy Belgian bottles iof Champagne bottles. Hold bottles at 72F for 10 days for initial carbonation. Bottle condition at cellar temps, (60F), for 3 months.

¹ The Tinseth algorithm has given us more accurate ibu results for pellets.

² Per reports of Chimay using 6-row pale malt, you can exchange 1.0lb of Pils for 1.0 lb of 6-Row pale, (although the diastatic power of the Belgian Pils in this recipe should be more than enough to convert 2.75 lbs of Torrified wheat).