



## La Trappe Tripel Clone

TITLE:		
<b>CATEGORY:</b>	18C	
<b>SPECS:</b>	OG:	1.076
	FG:	1.012
	SRM:	3
	IBU:	14 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
12.0	Belgian Pilsner
1.50	Simplicity (Candi Syrup, Inc.)
0.50	Blanc Soft Sugar (Candi Syrup, Inc.)

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Pellet	1.00	4.5	60

### YEAST:

WLP530 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Single infusion	148F	60 minutes
Mash out	170F	15 minutes

### NARRATIVE:

90 minute boil. Chill to 64F. Slow-oxygenate for 60 seconds. Ramp primary 7 days from 64F to 76F until reaching terminal gravity. Rack off primary yeast and ferment to FG, (3-4 weeks). Rack and chill as cold as possible just above freezing for 2 weeks. Bottle prime with Simplicity at 34g/gallon. Use heavy Belgian bottles or champagne bottles. Cellar for 2-4 months.

<sup>1</sup> The Tinseth algorithm has given us more accurate results for pellets.