



Westmalle Tripel

TITLE:	Westmalle Tripel	
CATEGORY:	18C	
SPECS:	OG:	1.080
	FG:	1.008
	SRM:	5
	IBU:	39
	VOL:	5.00 gal
	ABV:	9.5%

FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
12.5	Belgian Pilsner (Dingeman's)
2.00	Simplicity Candi Syrup (Candi Syrup, Inc.)
0.50	Blanc Soft Candi Sugar (Candi Syrup, Inc.)

HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Czech Saaz	Pellet	1.0	4.5	60
Hallertau Mittelfrueh	Pellet	1.0	5.0	45
Styrian Goldings	Pellet	1.5	5.0	20

YEAST:

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

MASH:

Mash	Temp	Duration
Protease rest	124F	20 minutes
Saccharification (Raise via Decoction)	147F	60 minutes
Mash out	170F	15 minutes

NARRATIVE:

Dough-in protease rest at 124F for 20 minutes. Decoction up to saccharification temp to 147F for 60 minutes. 90 minute boil. Add soft sugar at boil initiation. Add syrup 10 minutes prior to flameout. Chill to 64F. Pitch yeast. Pure O₂ via 0.5 micron diffusion for 90 seconds. Ramp primary up to 76F over 6 days. At 1.010 dump primary yeast and chill to 50F for 4 weeks +. At 1.008 bottle prime in heavy bottles with Golden Candi Syrup at 36g/gallon and a fresh re-pitch 400ml starter. Hold bottles at 72F for 2 weeks for initial carbonation. Cellar for 3-6 months.