

Brewer's Best Bold Series™

Recipe for

IVAN'S BELGIAN TRIPEL

Yield: 5 gallons

Original Gravity:	1.075 - 1.080
Final Gravity:	1.013 - 1.018
Alcohol by Volume:	7.0% - 8.0%
Hop IBUs:	25 - 35

INGREDIENTS (INCLUDED):

7 lbs.	Pilsen Dried Malt Extract
1.5 lbs.	Light Belgian Candi Sugar
8 oz.	Maltodextrin
4 oz.	Crushed Aromatic
4 oz.	Crushed Carapils
1 oz.	Kent Golding Hops (Bittering)
½ oz.	Kent Golding Hops (Finishing)
5 oz.	Priming Sugar
1 each	Grain Steeping Bag
1 each	Dried Yeast Packet
60 each	Crown Caps

EQUIPMENT NEEDED:

Stainless Steel or Enamel Pot (at least 20 quart capacity)
6.5 Gallon Fermenter with grommated lid
Airlock
Siphon Package (5 feet of siphon tube, bottle filler, racking tube with tip, and bucket clip)
Hydrometer
Bottle Brush
Crown Caps
Easy Clean or No-Rinse Cleanser
Liquid Crystal Strip Thermometer
Beer Bottles (approximately 53 of 12 oz. capacity, *returnable bottles only*)
Bottle Capper
Bottling Bucket with Spigot
Floating Thermometer

PROCEDURES

RECOMMENDATION: READ THESE INSTRUCTIONS FROM BEGINNING TO END BEFORE YOU BEGIN. ALL TEMPERATURES LISTED ARE FAHRENHEIT.

- A. Following the cleanser package instructions, thoroughly clean and sanitize these items using No-Rinse cleanser:
 - Primary fermenter
 - Lid
 - Airlock
 - Hydrometer
 - Heat-tolerant spoon
 - Laboratory or floating thermometer

- B. Pour three gallons of clean water into a 20 quart or larger pot. Fill grain steeping bag with crushed specialty grains and tie bag off with knot. Bring water to 150°, place the grain-filled bag into the pot and steep for 20 minutes. **DO NOT BOIL THE GRAINS.** Carefully remove the grain bag and allow it to drain into the brewpot without squeezing. Discard the grain-filled bag.

- C. Bring the wort in the brewpot to a boil. Add all Pilsen Dried Malt Extract, Maltodextrin and Belgian Candi Sugar, stirring constantly until it returns to a boil. Add bittering hops. **Be careful not to let the pot boil over.** Boil for 45 minutes, stirring occasionally. Add finishing flavoring hops and boil for 15 more minutes (total boiling time is 60 minutes).

