

Tripel IPA

an All Grain **Belgian Golden Strong Ale** by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
5.5 kg	Castle Château Pilsen 2-Row	Mash
1000.0 g	Sucrose (Table Sugar)	Boil
450.0 g	Flaked Wheat	Mash
450.0 g	CaraVienne (BE)	Mash
250.0 g	Caramel Pils (BE)	Mash

Hops

Amount	Hop	Time
20.0 g	Centennial (US)	60 min
10.0 g	Saaz (CZ)	60 min
10.0 g	Falconer's Flight (US)	60 min
20.0 g	Falconer's Flight (US)	30 min
10.0 g	Centennial (US)	30 min
20.0 g	Saaz (CZ)	15 min
20.0 g	Centennial (US)	15 min
20.0 g	Centennial (US)	21 days
20.0 g	Saaz (CZ)	21 days
50.0 g	Saaz (CZ)	5 min
30.0 g	Centennial (US)	5 min
20.0 g	Falconer's Flight (US)	5 min

Yeasts

Name	Lab/Product
Belgian Ale Yeast	White Labs WLP550

Extras

Amount	Name	Time
1.0 each	Whirlfloc Tablet	10.0 min
0.5 tsp	Yeast Nutrient (Wyeast)	10.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Infusion	66.67 °C	60 min

Stats

Batch & Boil

Batch Size

20.82 L

Boil Time

60 min

Properties

OG

1.091

FG

1.017 ↑

IBU

72 ↑

ABV

9.8%

Color

5 SRM

Balance

Bitter ↑