

Belgian Tripel

a Partial Mash **Belgian Tripel** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
2.85 kg	Pilsen Light DME	Boil
0.9 kg	Corn Sugar (Dextrose)	Boil
450.0 g	Pilsner	Steep

Hops

Amount	Hop	Time
56.0 g	Saaz (CZ)	60 min
28.0 g	Perle (DE)	20 min

Yeasts



Name	Lab/Product
Belgian Strong Ale Yeast	White Labs WLP545

Stats

Batch & Boil

Batch Size	Boil Time
18.93 L	60 min

Properties

OG	FG	IBU
1.079	1.015 	21
ABV	Color	Balance
8.4%	2 SRM 	Sweet

Notes

- DR57235 PILSEN LIGHT 3kg
- LV59015 DEXTROSE 1kg
- GA33500E PILSNER 450g
- DR57202E CARAMEL 60 L 225g
- HB59206 SAAZ 56g

HB58017 PERLE 28g

LV20545 BELGIAN STRONG ALE