

# Belgian Tripel

## Extract:

8 lbs Extra-light Dry Malt Extract  
1 lb. Light Candi Syrup or Crystals  
2 oz. Liberty Hops (Bittering)  
Whirlfloc tablet or Irish Moss  
Wyeast 3522 Belgian Ardennes, Imperial  
Gnome, WLP 550, or Safbrew Abbaye



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (Liberty, 60 min)
- Add Whirlfloc tablet or Irish Moss with 15 minutes remaining.
- After boil has finished, turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68°F until completed

**Other Options:** For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

12½ lbs Belgian Pilsner Malt  
1 lb. Light Candi Syrup or Crystals  
1 oz. Liberty Hops (Bittering)  
Whirlfloc tablet or Irish Moss  
Wyeast 3522 Belgian Ardennes, Imperial  
Gnome, WLP 550, or Safbrew Abbaye

## Questions About This Recipe?

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Mash grains with 16 quarts of water at 152°F for 1 hour. Bring to boil for 5 min. then add bittering hops (Liberty, 60 min). Add Whirlfloc tablet with 5 min. remaining. Cool wort and pitch yeast, fermenting at 68°F. Once finished lager at 40°F for 4 weeks before bottling.