



Westmalle Tripel Clone Recipe

(partial mash and all-grain recipe, 5 gallon batch)

Specs:

OG = 1.082

FG = 1.012

IBU = 35

ABV = 8.5%

Boil Time: 90 minutes

Ingredients:

5.5 lbs. pale malt or belgian pilsner

1 lb. Crystal 15L malt

4 lbs. light DME or 4.8lbs Pils LME

1 lb. clear candi sugar

1 oz. Styrian Goldings hops (3 AAUs) at :90

.75 oz. Fuggle hops (3 AAU) at :60

.5 oz. Fuggle hops (3 AAU) at :30

.5 oz. Saaz hops (2 AAU) at :5

2 packs of WLP500 Monastery

Directions, Partial-Mash: Prepare a 2L yeast starter the day before brewing using 2 packs of yeast. On brew day, conduct a mini-mash with the crushed grains using about 3 gallons of clean water. Hold at 152°F. for 90 minutes. Sparge with 3.75 gallons of water at 170°F., collecting wort into boil kettle. Mix in DME and candi sugar and bring to a boil. Add hops according to schedule. At end of boil, stir to create a whirlpool, remove from heat and chill wort. Pour wort into sanitized fermenter containing enough clean water to make 5.25 gallons. Pitch yeast at 70°F.. Ferment at 68°F. for two weeks, then condition at 50°F for 3-4 weeks. Prime and bottle, allowing to condition for at least 8 weeks. Age up to a year and serve in your favorite Belgian chalice glass!

Directions, All-Grain Option: Replace the 4 lbs. DME with 6 lbs. pale malt. Use 18 qts. of water for the mash and 20 qts. to sparge. Add the Belgian candi sugar when bringing wort to a boil and follow remainder of recipe above.