



TRIPEL KARMELIET CLONE

Belgian Tripel

Recipe courtesy of Candi Syrup, Inc.

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.081	1.012	~9%

MALT / FERMENTABLES

8 lbs Belgian Pilsner Malt
 2 lbs Wheat Malt
 1.5 lb Oat Malt
 1 lb Flaked Barley
 .5 lb Flaked Wheat
 .5 lb Flaked Oats
 1.5 lbs Soft White Candi Sugar/Simplicity
 Candi Syrup

HOPS

1 oz Czech Saaz Pellet Hops @ 50 minutes
 .5 oz Czech Saaz Pellet Hops @ 20 minutes
 1.5 oz Styrian Goldings @ 10 minutes

YEAST

White Labs Sweet Mead Yeast – WLP720

PROCESS

Mill grains and perform a Protease rest at 122° F for 45 minutes.

Raise temp to 147°F for the first Saccharification rest.
 Hold for 60 minutes

Raise temp to 162°F for second Saccharification rest.
 Hold for 20 minutes.

Sparge at 170°F and collect wort.

Bring wort to a boil. 90 minute total.

Add 1 oz of Saaz hops with 50 minutes remaining in boil.
 Follow remaining hop schedule.

Add Whirlfloc/Irish Moss and Yeast Nutrient with 15 minutes remaining in boil

Chill wort to ~64°F, aerate, and pitch your yeast.

Allow fermentation temp to rise to 76°F over 6 days.

Once gravity reaches ~1.013 then remove from yeast.
 Crash to 50F and hold for 4 weeks (if possible).

Once gravity reaches 1.012 then bottle.

For bottling: use Simplicity Candi Syrup @ 34 grams:
 gallon and repitch a fresh 400ml starter.

Bottle condition for 2 weeks at 72°F. Cellar for 3 months.