



May all your fermentations be Great Fermentations!

## Tripple End - Drink it during the end of the world!

A Belgian Trippel style ale - golden in color with plenty of peppery spiciness coupled with a soft malt character. This ale can be enjoyed fresh, but surely improves with age!

### BEER SPECS

#### Original Gravity:

1.071 —1.073 @ 65% efficiency

1.075 —1.077 @ 70% efficiency

1.079 —1.081 @ 75% efficiency

**Final Gravity:** 1.010—1.014

**IBU:** 35-40

**ABV%:** 7.7% - 9.3%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A lower mash temperature is recommended to create a more fermentable wort that will lead to a drier Trippel that is higher in alcohol. We suggest a mash temperature of 149° - 151°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation of one to two weeks may be used to improve clarity and reduce sedimentation, if desired. This beer can be aged and conditioned for a few weeks, and will continue to get better!

### RECIPE DETAILS

**10.5 lbs.** 2-Row Brewer's Malt

**0.50 lb.** Munich Malt

**0.50 lb.** White Wheat Malt

**0.50 lb.** Carapils Malt

**0.50 lb.** Vienna Malt

**0.38 lb.** Aromatic Malt

### FERMENTABLES

**1.50 oz.** Tettnang hops, added at the beginning of the 60 minute boil

**1.00 oz.** Tettnang hops, added 30 min from the end of the boil

**1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

**1.50 oz.** Tettnang hops, added 15 min from the end of the boil

**2 lbs.** Clear candi sugar, added 10 min from the end of the boil

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1214 Belgian Ale, Wyeast #3787 Trappist High Gravity, Wyeast #3522 Belgian Ardennes, or Safbrew T-58 dry yeast

If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.

