



St. Krausied's Belgian Trappist Tripel (All Grain)



Naturally, you can trust the patron saint of poor vision when he bestows his blessing upon this heavenly Belgian Tripel. Behold this angelic, golden brew, and you'll think you're standing before the Pearly Gates. Indulge in one sip, and you will have stepped into the light. In the classic Triple-style brewed by Trappist monks, this lush, pale, effervescent elixir will titillate your senses with crisp, divine malts and spirited yeast spiciness, and the bubbly buoyancy will consecrate your tongue with a dry hop finish. Pour yourself a chalice, and contemplate the name. "Saint Who?" you say. Well, don't go "cross-eyed" trying to figure it out.

Just the Facts, Ma'am:

BJCP Style: 18C. Belgian Tripel
Original Specific Gravity: 1.077 - 1.081
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 70 Minutes
Alcohol by Volume: 9.1%
Color: 6 SRM (Deep golden, like sunbeams from heaven!)
International Bittering Units: 27
Time to Awesome Drinkability: 10 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

10.7 lbs Pilsner Malt
2 lbs Light Candi Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 70 Minutes)
½ oz Saaz Hops (Bittering, 70 Minutes)
½ oz Saaz Hops (Flavor & Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 3787 Trappist HG Yeast or
Wyeast 1214 Belgian Abbey Yeast
Or
Dry Yeast: Saffbrew Abbaye Yeast or
Mangrove Jack's M31 Belgian Triple

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

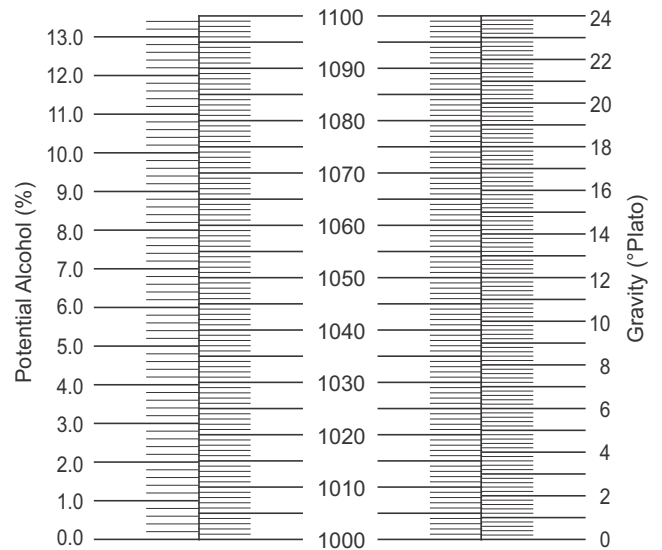
Mash Schedule:

Saccharification Rest: 150°F for 75 Minutes
Mash-Out: 168°F for 5 Minutes

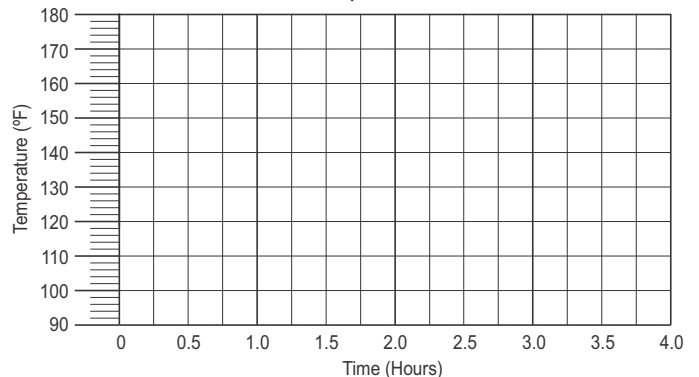
Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

OG



Mash Temperature and Time



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