

HOUBLONMONSTRE TRIPEL IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Once upon a time a poor homebrewer was lamenting the lack of time that the modern world allowed him for his hobby. He had the ingredients for a batch of Tripel and a batch of IPA, but the demands of home and work life were such that he had no opportunity to brew them, and so he cried himself to sleep. While he slept, a collective of Ardennes Forest Beer Gnomes (Houblonmonstres, in Flemish) came into his house and took pity on the poor homebrewer. They decided they'd brew his beer for him. Unfortunately, the Gnomes were already three sheets when they broke into his home, and so they combined the ingredients for the two batches. This recipe is the result of their drunken meddling: an elegant and pale strong abbey ale carpet-bombed with American and continental hops. You're going to have to do the brewing yourself, though. Recommended: 2-stage fermentation and yeast starter.

O.G: 1.085 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 12 lbs. Belgian Pale Ale Malt

BOIL ADDITIONS & TIMES

- 1 oz. US Magnum (60 min)
- 1 oz. Hersbrucker (20 min)
- 1 oz. Saaz (15 min)
- 1 oz. Cascade (15 min)
- 1 oz. Saaz (5 min)
- 1 oz. Cascade (5 min)
- 2 lbs Corn sugar (0 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

- **DRY YEAST (DEFAULT):** Fermentis Safbrew BE-256
West Coast Ale Yeast Optimum temperature: 54-77F
- **LIQUID YEAST OPTION:** Wyeast 3522
Belgian Ardennes. Optimum temperature:
60-72°F - or - Omega Yeast OYL - 024 Belgian
Ale A. Optimum temperature: 65-78°F.
- **PRIMING SUGAR**
- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

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- 1 oz. Hersbrucker (20 min)
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