



# Belgian TRIPEL



CUT THIS OUT FOR  
YOUR TAP HANDLE

## BELGIAN TRIPEL

### SUGGESTED YEAST

White Labs: WLP500 Monastery  
Wyeast: 1214 Belgian Abbey  
Imperial: B48 Triple Double  
Omega: OYL024 Belgian Ale  
CellarScience Dry: MONK  
Fermentis Dry: Safbrew S-33

### LME KIT

- 7 lbs Pilsner Liquid Extract
- 3 lbs Light Dry Extract

### DME KIT

- 6 lbs Pilsner Dry Extract
- 3 lbs Light Dry Extract

### ALL-GRAIN KIT

- 9 lbs 2-Row
- 5 lbs Belgian Pilsner

### HOPS

- 1 oz Perle – Boil 60 min
- 1 oz Czech Saaz – Boil last 1 min

### OTHER ADDITIONS

- 1 lb Clear Candi Syrup – Boil last 10 min
- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT270

# BELGIAN TRIPEL

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 151°F. Add the Candi Syrup during the last 10 minutes of the boil. We recommend a fermentation temperature in the 66–68°F range.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

BELGIAN TRIPEL KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.074–78

ACTUAL O.G.

SRM: 6

IBU'S: 22

EST. ABV %: 7.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

# DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!