

Belgian Style

Abbey / Trappist Triple – Tripel **BLOND (BROWN: see Double)**

I. Description of the style

See also Abbey/Trappist – Double.

The “Triple Trappist / Abbey ales” belong to the great beers of the world. Very well balanced between a full maltiness mouthfeel, a hoppy flavor and a fruity ester aroma of the top fermentation.

Most tripels are so strong in aroma that tasters say: the splendid combination of yeast, malt and fruits nose

Triples are refermented in the bottle, with special sugars. The alcohol content is increased by the addition of invert sugar in the copper.

II. Specifications

OG: 18 – 19 ° Plato
AFG : 2.5 – 3 ° Plato
EBU : 35 – 37.5
ABV : 8 – 9 %
Color : 12 – 13 EBC

III. Ingredients per hl; extract yield: ± 81 %

Malt	%	Kg / hl
ALE MD	70 %	14.35
PILSEN MD	10 %	2.05
CARA 50 MD	10 %	2.05
CARA 20 MD	5 %	1.025
MUNICH MD	5 %	1.025
<i>Total:</i>	<i>100 %</i>	<i>20 kg</i>
White candy sirup	Up + 15 %	

Hop: a mix of bitter, mouthfeel and aroma hops	G / hl
Bitter: See blond trappist	30 g
Mouthfeel – Flavour: See blond trappist	250 g
Aroma: See blond trappist	175 g

Yeast: Belgian Abbey Ale yeast

IV. Brewing Process

Programmed infusion process; pH 5.3

40 ' at 63 °C
35 ' at 72 °C
1' at 78 °C; sparging at 80 °C

Boiling: 90 min; first hop: 10 min; second: 50 min; third: 75 min.
White candy syrup: 85 min.

Whirlpool or centrifuge

Fermentation for 7 days at 21 °C

Yeast collection

Maturation or secondary fermentation for 3 weeks at 10 °C – 11 °C

Cool further to 7 – 8 °C and remove the sediment.

Refermentation in the bottle:

Dissolve between 500 – 750 g invert sugar / hl beer in 5 l water of min 75 °C, heat to 100 °C, to sterilize. Add an extra 3-500.000 ml yeast cells / ml and the invert sugar. Homogenise the beer in the tank and bottle within 24 hours.

Refermentation in the bottle:

-10 – 15 days at 21 – 22 °C (warm dark room)
-and 30 days maturation at 12 °C in a dark room.

- P.S. The amount of sugar is in relation with:
- residual sugar from main fermentation
 - residual CO₂
 - the desired CO₂ content e.g. 6-7 g / lit. CO₂

The amount of hop is also related to the isomerisation yield in the brewery

P.S.

OG: Original gravity in Plato
AFG: Apparent final gravity in Plato
EBU: European Bitterness Units
ABV: Alcohol % by volume
EBC: Color in Eur. Brew. Conv. – units
MD: Malts of Dingemans

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.