

6/19/2022



Monk Me Belgian Tripel

Description: A light-colored, full-bodied brew that is triple the fun!

Ingredients: **LIGHT**

- 10 lbs Alexander Pale Malt Extract
- 1 lb Belgian Pilsner Malt
- 1/2 lb Belgian Aromatic Malt
- 1/4 lb Crystal Malt 20°L
- 2 lbs Clear Belgian Candi Sugar

- 1 oz Saaz loose or pellet hops
- 2 oz Tettnanger loose or pellet hops
- 1/2 oz Sweet Orange Peel
- White Labs Trappist Ale liquid yeast
or Wyeast Belgian Strong Ale liquid yeast
or dry ale yeast (use 2 or a starter)

Instructions for brewing a 5 gallon batch:

1. To avoid boil overs, fill brew kettle 2/3 full with water and start heating. If using Wyeast liquid yeast, the yeast packet should be expanded, if using White Labs liquid yeast remove from refrigerator and let warm to room temperature.
2. Put the cracked specialty malts into a muslin or grain bag and add to cold water. When the water temperature reaches 160°F, turn heat off, place lid on brew kettle and allow the malts to steep for 1/2 hour, stirring occasionally.
3. Remove spent malts and discard. Continue heating liquid until near boiling. Turn off heat and add malt extract and Belgian candi. Once the extract is dissolved into solution, continue heating to a rolling boil (watch for boil over).
4. Once boiling, place bittering hops (2 oz Tettnanger) into muslin or hop bag (optional) and add to boiling liquid (wort). Note the time for a 60 minute boil.
5. After 45 minutes of boiling, place orange peel into mesh bag and add to boil.
6. After 60 minutes of boiling turn off heat and add the finishing hops (1 oz Saaz). Allow the finishing hops to steep for 5 minutes then remove, strain or otherwise separate the wort from the hops and spices.
7. Chill the wort to 120-130°F. Cool the wort by placing brew kettle in sink with cold water (or use a wort chiller). Pour cold tap water in the fermenter to avoid heat shocking the glass fermenters and add the wort. Add more cold tap water, if necessary, to obtain the desired volume and temperature. Add (pitch) the yeast at 70°F to start the fermentation.
8. At bottling time, add 3/4 cup corn sugar (or 1 and 1/4 cup dried malt extract) for priming.

Arctic Brewing Supply
 8401 Sandlewood Place, Anchorage, AK 99507
 907-561-5771 907-562-9804 (fax)
 arcticbrewingsupply.com