

Basic Beer Recipe



Belgian Tripel Ale

This Belgian “Tripel” style beer has a white, creamy, head and is a golden color. Its aroma is fruity and malty. The flavor is full of malt, spice and has a warming alcohol flavor. This kit contains 6# of Pale malt extract, 3.3# Pilsner malt extract, 1# of Belgian Candi syrup, 1# of Corn Sugar, 1 oz Brewers Gold hops, 1 oz Styrian Golding hops, and steeping grains 1# Caramunich malt and 4oz Aromatic malt.

Directions Note: this beer uses **liquid** yeast. Follow directions on the yeast package. **Sterilize everything well!**

1. Place the crushed adjunct grain into the grain sack and place into 6 quarts of cold water. Bring to 160F, hold at that temp for 15 minutes, then take out the grains. Drain well. Add water to make 3 gallons total volume and bring to a boil.
2. Turn off the heat and empty the 3.3# Pilsner malt extract (smaller jar) into the hot water. (The extract may pour more easily from the bag if you first place it into a saucepan of hot (170°F) water for ten minutes prior to pouring). Turn heat back on and bring to a boil. When boiling, add 1 oz. of Brewers Gold hops.
3. Boil the water and malt mixture (called wort) for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Add 1/2 oz. Styrian Goldings and 1 tsp of Irish Moss and boil 5 min.
4. Turn off heat and add 6# Pale malt extract, 1# candi sugar, 1# corn sugar, and 1/2 oz of Styrian Goldings hops. Bring to a boil and boil 5 more minutes. Turn off heat.
5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
6. Fill the fermentor with 2½ gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the fermentor. Top off to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. **White Labs** or **Wyeast** liquid yeast that may be ‘pitched’ into your wort when you brew. Instructions are on the yeast package.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-75°F for 14-21 days. If doing double stage fermentation, syphon beer into the carboy after 5-7 days in the primary fermentor (the beer may be transferred to the carboy as soon as the foam has fallen far enough so the carboy will not overflow). If after 14 days beer appears to be done fermenting, it may be bottled.
9. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
10. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.

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