

## BIERRECEPT:

# BELGIAN STYLE - BELGIAN TRIPLE



## The splendid combination of yeast and malts

The Belgian Triple belongs to the list of 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 a fruity nose. Triples are refermented in the bottle, with special sugars. The amount of alcohol is increased by the addition of crystal sugar during the boil.

### SPECIFICATIONS

SG<sub>20</sub>: **18 - 19°**

FG<sub>20</sub>: **2.5 - 3°**

EBU: **35 - 37,5**

ABV: **8 - 9%**

EBC: **12 - 13**

## Ingredients

Fijn extract: **± 81%**

### Malt

Malt ingredients for Belgian Style - Belgian Triple

MALT TYPE	%	Kg/hl
PILSEN MD	70	14.0
PALE ALE MD	10	2.00
WHEAT MALT MD	20	4.0
<b>TOTAL</b>	<b>100</b>	<b>20 kg</b>

### Yeast

Belgian Abbey Ale yeast, T58 (Fermentis) or S33 (Fermentis)

### Hop

Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)

HOP	g/hl
<b>Bitter:</b> Magnum, Nugget, Target, Chinook...	
<b>Flavour:</b> Saaz, Select, Perle, Tettnanger...	
<b>Aroma:</b> Hallertau Mittelfruh(HM), Styrian...	

### Extra

White candy sirup: up to 15%  
Crystal sugar: up to 20%  
Spices: Orange peel and coriander

## Brewing Process

Programmed infusion process; pH 5.3

1. 60' at 63 °C
2. 30' at 72 °C
3. 1' at 78 °C; sparging at 80 °C

- boiling: 90 min;
- first hop: 10 min;
- second: 50 min;
- third: 90 min;
- Extra sugar: 85 min.

### Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 21 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 17 °C - 19 °C
- Conditioning for 1 week at 0 °C - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 - 15 days at 21 - 22 °C (warm dark room)

## Opmerkingen:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO<sub>2</sub>
3. the desired CO<sub>2</sub> content e.g. 6-7 g / lit. CO<sub>2</sub>

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

Disclaimer :

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.