

GEBL Club Same Recipe – Belgian Tripel

Batch Size 5.5 gallons

Ingredients:

12.0 lb Pilsner Malt

1.0 lb Aromatic Malt

1.0 Wheat Malt

2 lb Cane Sugar (**not included in kit**)

Mash at Target: 149°F

Single Step Mash (might need 90 minute mash to get full conversion)

90 minute boil

2 oz Tettnanger (4.8%) boiled 60 min

0.5 Saaz (3.6%) boiled 10 minutes

Wyeast 3787 Trappist High Gravity Belgian Ale

OG: 1.075 – 1.085 FG: 1.008 - 1.014