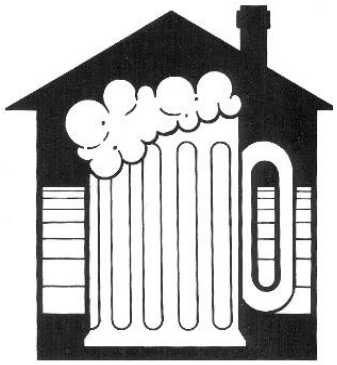
$70.00 + yeast



ALL-GRAIN

Belgian TRIPEL

15 lb. Belgian Pilsner
0.5 lb. Caravienne
0.25 lb. Aromatic

2 lb. Candi Sugar (light)

2 oz. Tettnang Hops – 60 min.
2 oz. Saaz Hops – 10 min.
4 oz. Corn Sugar (bottling)

Recommended Yeasts:

Dry	Imperial	White Labs	Wyeast
T-58 x 3	**B48**	**530 x 2**	**3787 x 2**

You can use any yeast you like – It's your beer!

Sanitize anything that will contact your beer after the boil with a solution of Iodophor/Star San and water - DO NOT RINSE!

Heat 5 gallons of water to 160˚F. Add all grains and stir thoroughly to break up any dry pockets of grain. The cold grain will drop the temperature to about 149-152˚F. If the desired temperature is not attained at first, simply add cold, or boiling water to adjust the mash temperature as needed until the temperature is reached. Cover and let sit for 60-90 minutes.

Sparge (rinse) the mash with HOT water (above 170˚F) by gently pouring through a strainer placed over the mash tun or with a sparge arm. This rinses the sugars out of the grain. Once you begin sparging, open the valve at the bottom of the mash tun and allow the wort to run into the boil kettle. The water should come out of the mash tun at the same rate it is being sparged.

Continue to sparge until the wort runs clear and is no longer sweet and/or until you collect 6-7 gallons in the boil kettle. This may take 30-60 minutes.

Bring wort to a boil. Boil for 30 minutes. Add Tettnang hops and boil for 50 minutes. Add Candi sugar and Saaz hops and boil for another 10 minutes. Turn off heat.

Cool the wort to below 70˚F, transfer to fermenter and pitch yeast.

Allow to ferment at 65-70˚F for 10-14 days **or until you determine fermentation is complete with a hydrometer reading.**

This beer benefits from a secondary fermentation in a cool place. Transfer beer into a carboy and let it sit in a cool place 38-50˚F for 3-4 weeks.

Bottle or keg and enjoy!

the RENO HOMEBREWER
535 East 4th Street
Reno, NV 89512
(775) 329 ALES

$70.00 + yeast

BREWING NOTES	
Brew Date	
Boil Time	
Boil Volume	
Fermenter Volume	
Days in Fermenter	
Yeast Strain	
Original Gravity	
Final Gravity	
ABV%	

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