



Tripel Lindy

BELGIAN STRONG ALE

Original Gravity: 1.080 Final Gravity: 1.007 ABV: 9.5%
Bitterness: 25 IBUs SRM: 4.5 (pale gold)

This style was originally developed at the Trappist monastery at Westmalle. High in alcohol but not tasting boozy, our recipe is sneaky not obvious. High carbonation will help to bring out the many earthy / spicy hop notes as well as to increase the perception of a dry finish.

Grains, Extracts & Sugars

Specialty Grains

.5# Carafoam

steep specialty grains 20-30 mins @ 155°

Extract Brewing

9# Briess Pilsen DME Boil 60 mins

All Grain Brewing

12# Rahr 2-Row

*medium body: mash at 152° for 60-75 min
water: add 1 teaspoons Gypsum*

Hops

2.5 oz	Styrian Goldings	Boil 60 min
1.5 oz	Styrian Goldings	Boil 15 min
1 oz	Saaz	Boil 2 min

Yeast

Dry:

Safale T-58 dry yeast

Liquid:

Whitelabs WLP550 Belgian Ale

Misc

1#	Light Candi Sugar	Boil 15 min
5 oz	Priming Sugar	Bottling

Tripel Lindy ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

.5# Carafoam

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

9# Pilsen DME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

2.5 oz Styrian Goldings @ 60 mins, 1.5 oz Styrian Goldings @ 15 mins, 1# Light Candi Sugar @ 15 mins, 1 oz Saaz @ 2 mins

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP550 Belgian Ale or Safale t-58 dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!