

Beer Name	Belgian Tripel
Competition	National Craft Brewing Festival 2007 Specialist Beer Winner
Brewer	Peter F
Beer Type	Belgian Style
Original Gravity	1064
Final Gravity	1007
Brew Length	23 litres
Malt Schedule	3750g British lager malt 2000g low colour MO malt 125g light crystal malt 500g pale invert sugar
Other Ingredients	None
Hop Schedule	First Wort Hops 25gms Styrian Goldings 65 mins 37gms Styrian Goldings 10 mins 25gms Styrian Goldings
Boil Time	80 minutes
Yeast	White Labs WLP575 Belgian yeast blend
EBU Bitterness	27 (est)
ABV	7.5
Brewers Comments	I regard the use of an authentic yeast strain as essential when brewing this style of beer. After primary fermentation this brew was cold conditioned at 4C for four weeks then bottled with sugar primings and fresh yeast. The priming rate should also be slightly higher than for a typical English beer to create the necessary condition in the bottle. A quicker alternative to cold conditioning would be to fine the beer with gelatine and leave a few days to clarify before bottling with fresh yeast and primings.