



Tripel Karmeliet Clone (All Grain)

Tripel Karmeliet Clone inspired by Brouwerij Bosteels brewery in Buggenhout, Belgium

Tripel Karmeliet is brewed using a 3-grain recipe rediscovered from the 1679 Carmelite monastery, Tripel Karmeliet blends nature's gifts of barley, oats, and wheat to produce a multi-layered tripel, refined yet balanced, with soft fruity notes and a surprisingly delicate taste.

Grain Bill	
8.75 lbs.	Pilsen
2.25 lbs.	Wheat
1.5 lbs.	Malted Oats
1.0 lb.	Flaked Barley
0.5 lb.	Flaked Wheat
0.5 lb.	Flaked Oats
1.0 lb.	Corn Sugar

Boil Additions	
90 Min	Hop Pack
60 Min	Hop Pack
30 Min	Hop Pack
5 Min	Hop Pack

Fermentation	
Wyeast 3463	Wyeast 1214
Wyeast 3787	Lallemand Abbaye
Wyeast 3944	Safale BE-256

Specs:	
Expected O.G. @ 75% Eff.	1.078
Expected F.G.	1.016
IBU	25
Expected ABV	7.8%
SRM	5
Volume	5-5.25 Gall.

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Mash Schedule	Temp	Duration
Saccharification Rest	148-152F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Mash with 5.0 - 5.5 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort then sparge with about 5.5 - 6 gallons of water. Collect approximately 8 gallons of wort.

Add hops packs according to time indicated on package/table on the left. Add the package of corn sugar with about 10 minutes remaining in the boil.

After 90 minutes of boiling, chill wort, and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Ferment at around 68 F° until fermentation subsides then rack to a secondary vessel (if desired).

After fermentation is complete rack to bottles or keg. The authentic commercial version is bottle conditioned for carbonation, however kegging this beer will be just as delicious. Enjoy!

Brewer's Notes:

