

BELGIAN TRIPLE

Fallon Brew Supply
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Style Notes:

A pale, somewhat spicy, dry, strong Trappist ale with a pleasant rounded malt flavor and firm bitterness. Quite aromatic, with spicy, fruity, and light alcohol notes combining with the supportive clean malt character to produce a surprisingly drinkable beverage considering the high alcohol level.

Brewing Method
Batch Size
Original Gravity
Bitterness
Color
Final Gravity
ABV
Mash Temp
Mash Time
Boil Time
Fermentation Temp
Primary
Secondary

All Grain
5 Gallon
1.100 SG
16 IBU
37 SRM
1.010 SG
11.00%
148° F
75 Minutes
60 Minutes
83° F
7 Days
6-8 Weeks

Extract
5 Gallon
1.100 SG
16 IBU
37 SRM
1.010 SG
11.00%
148° F
75 Minutes
60 Minutes
83° F
7 Days
6-8 Weeks

Extract
1 Gallon
1.100 SG
16 IBU
37 SRM
1.010 SG
11.00%
148° F
75 Minutes
60 Minutes
83° F
7 Days
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Malt/Extract

Pale Ale	10.5 LB
Munich	3 LB
Aromatic	1 LB
Black Patent	0.25 LB

Pilsner LME	6.6 LB
Pilsner DME	1 LB
Munich	2.5 LB
Aromatic	1 LB
Black Patent	0.25 LB

Pilsner DME	1 LB
Munich	.5 LB
Aromatic	.25 LB
Black Patent	0.1 LB

Hops

Perle - 7% AA	3/4 OZ 60 Minute
Fuggle - 5.2% AA	1/2 OZ 20 Minute

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Fuggle - 5.2% AA	1/2 OZ 20 Minute

Perle - 7% AA	1/4 OZ 40 Minute

Adjunct

Belgian Dark Candi Sugar - 2 lb
Corn Sugar 1.5 LB

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Corn Sugar 1.5 LB

Belgian Dark Candi Sugar - 1 lb

Yeast

WLP530 Abbey Ale Yeast

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Safale S-04
