

Manneken pis – Belgian Tripel

Tripel is strong, light malty beer that despite his high alcoholic content is refreshing and drinkable. Simple grist results in pleasant maltiness that is nicely balanced by phenol (clove-like, papery, spicy) and fruit (stone fruits, banana, pear) aromas from Belgian yeast. Slight alcohol might be present. The beer should be richly gassed with white, thick head. Malt bitterness is intensive to balance sweetness from the aroma. It can be dangerously complex and easy-drinking beer.

Raw Materials:

90% Viking Pilsner Malt
10% Table sugar

Mashing:

Malt/Water ratio: 1/3
pH set with lactic acid to 5,3
65°C 30min / 72°C 20min / 76°C 5min

Boiling:

Boil 90 minutes, normal pressure
pH set with lactic acid to 5,0.
Hops: 70% from bitter hops 30 minutes after start of the boil, 30% 10 minutes before the end of the boil (Belgian aromatic hops). Sugar added 5 minutes before the end of the boil.

Fermentation:

OG/FG 19/3
Wyeast 1214 Belgian Abbey. 14 days at 18-24°C (temperature is raised steadily)
+ 28 days at 14°C

Beer Analysis:

Alcohol	8,9 vol-%
OG	19%
Color	12°EBC
Bitterness	40 BU