

Tripel Karmeliet Clone

an All Grain, **Belgian Tripel** by **villager**

Fermentables Efficiency: **75.0 %** Batch size: **4.76 gal**

Fermentable	Amount		Use	PPG
Simpson's Vienna Malt	12.79 lb	88 %	Mash	36
Briess Wheat Malt, White	0.95 lb	6 %	Mash	39
Simpson's Aromatic Barley Malt	0.44 lb	3 %	Mash	35
Oats, Flaked	0.26 lb	1 %	Mash	37

Hops Boil time: **90 min**

Hop	Amount	Time	Use	Form	AA
Northern Brewer (DE)	0.99 oz	90 min	Boil	Pellet	8.5%
Northern Brewer (DE)	0.28 oz	15 min	Boil	Pellet	8.5%
Styrian Golding (SI)	0.28 oz	15 min	Boil	Pellet	5.4%
Northern Brewer (DE)	0.14 oz	5 min	Boil	Pellet	8.5%
Styrian Golding (SI)	0.14 oz	5 min	Boil	Pellet	5.4%

Yeasts

Name	Lab/Product	Average Attenuation
Safbrew T-58	Fermentis T-58	70.0%

Extras

Name	Amount	Time	Use
Coriander Seed	0.0705479238991608 oz	15.0 min	Boil
Coriander Seed	0.0705479238991608 oz	5.0 min	Boil
Sweet Orange Peel	1.69315017357986 oz	5.0 min	Boil

Mash steps

Step	Heat Source	Target Temp	Time
Protein Rest	Infusion	122.0 °F	10 min
Saccharification Rest	Direct Heat	143.6 °F	30 min
Saccharification Rest	Direct Heat	154.4 °F	30 min
Dextrinization Rest	Direct Heat	163.4 °F	5 min
Mash-Out	Direct Heat	172.4 °F	10 min

1.082 OG **1.022 FG**

35 IBU **7.9% ABV**

8 SRM

0.43 IBU/OG