



## WEYERMANN® Nr. 64 Tripel Tastic

### Beer description

Tripels are the epitome of Belgian brewing art. The Weyermann® Tripel interpretation convinces with its beautiful orange color, its high alcohol content of 9 percent alcohol and a complex taste. The mouthfeel is soft and velvety with a slight residual sweetness that gives this top fermented an enticing drinkability. A mash of wheat, Vienna, CARABELGE® and Abbey malts gives the beer apricot-like caramel notes and a creamy body balanced by a sparkling perlage, aromatic English hops and a mildly tart finish. This Tripel can hold its own well alongside palate-pleasing spicy curries or fiery chili con carne, as well as apricot dumplings or Belgian waffles.




### Beer style

The top-fermented Belgian beer specialty shows light to amber color and is a brewing tradition of the Trappist abbeys. The name refers to the strength of the beer. So the Tripel therefore denotes a particularly strong beer between 7-11% vol. Tripel can be malty sweet to bitter with a strong fruity note.

### Malt bill

Weyermann® Vienna Malt	81.0 %
Weyermann® Pale Wheat Malt	11.0 %
Weyermann® Abbey Malt®	3.0 %
Weyermann® CARABELGE®	3.0 %
Weyermann® Acidulated Malt	2.0 %

### Brewing

Mash regime	Infusion: Mash in at 52°C (126°F) and rest for 5 min, heat up to 62°C (144°F) and rest for 60 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,091 SG	21,9 °P
	CO2-content	2,5 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	9.0 %	
Hop recommendation	Bitter Hop	East Kent Golding	35 IBU at the beginning of boiling
	Aroma Hop	Mittelfrüh	10 IBU 10 min before end of boiling
Bitter units		45 IBU	



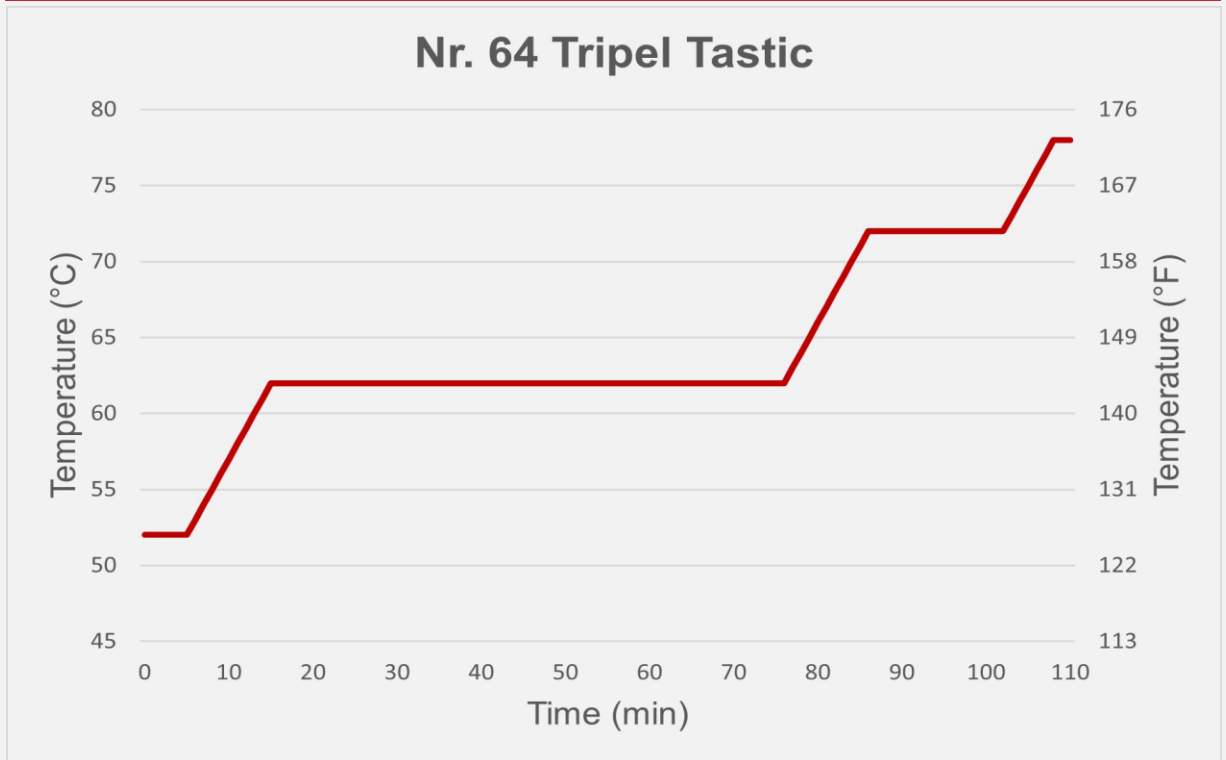
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WEYERMANN® SPECIALTY MALTS

### Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ K-97	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

### Mash regime



\*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.  
Great care has been taken in the formulation of the recipe. Have fun with brewing!

### For more information

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