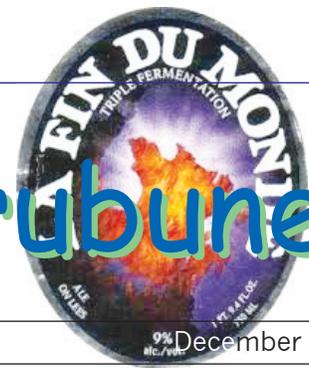


# The Herald Tribune



Volume #27 Issue #12

Newsletter of the Ann Arbor Brewers Guild

December 2013

## December Meeting

The December meeting will be Friday Dec. 13 at 7:30pm and will be hosted by **Rolf Wucherer** See the next page for location and directions.



## AABG 2013

January.....	Adventures in HB.....	Un-Session Beers*
February.....	AiH.....	Un-Session Beers*
March.....	AiH.....	Barleywines*
April.....	Geoff Billiu / Annie Zipser.....	Barleywines*
May.....	Stephen Krebs.....	Extract Beers*
June.....	Sam Firke.....	Wheat Beers
July BeerBQ.....	Roger Burns.....	Mead

August ..... MI Homebrew Festival  
 September ..... Chris and Kris Frey  
 October..... Josh Budde  
 November ..... Kevin Carey  
 December ..... Rolf Wucherer

All meeting are the second Friday of each month beginning at 7:30 p.m., except for the July meeting (BeerBQ) which is the second Saturday.

## Club Inventory

To see the inventory, of what the clubs owns, available to club members, please go to this link:

<http://tinyurl.com/mqbbtlx>

If you have any questions please contact:  
Mike O'Brien: picobrew@comcast.net  
or 734.637.2532  
email first, phone if you are in a yank.

## 18C. Belgian Tripel

**Aroma:** Complex with moderate to significant spiciness, moderate fruity esters and low alcohol and hop aromas. Generous spicy, peppery, sometimes clove-like phenols. Esters are often reminiscent of citrus fruits such as oranges, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is usually found. Alcohols are soft, spicy and low in intensity. No hot alcohol or solventy aromas. The malt character is light. No diacetyl.

**Appearance:** Deep yellow to deep gold in color. Good clarity. Effervescent. Long-lasting, creamy, rocky, white head resulting in characteristic "Belgian lace" on the glass as it fades.

**Flavor:** Marriage of spicy, fruity and alcohol flavors supported by a soft malt character. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or sometimes lemon. A low to moderate spicy hop character is usually found. Alcohols are soft, spicy, often a bit sweet and low in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness lends a dry finish with a moderately bitter aftertaste. No diacetyl.

**Mouthfeel:** Medium-light to medium body, although lighter than the substantial gravity would suggest (thanks to sugar and high carbonation). High alcohol content adds a pleasant creaminess but little to no obvious warming sensation. No hot alcohol or solventy character. Always effervescent. Never astringent.

**Overall Impression:** Strongly resembles a Strong Golden Ale but slightly

darker and somewhat fuller-bodied. Usually has a more rounded malt flavor but should not be sweet.

**History:** Originally popularized by the Trappist monastery at Westmalle.

**Comments:** High in alcohol but does not taste strongly of alcohol. The best examples are sneaky, not obvious. High carbonation and attenuation helps to bring out the many flavors and to increase the perception of a dry finish. Most Trappist versions have at least 30 IBUs and are very dry. Traditionally bottle-conditioned ("refermented in the bottle").

**Ingredients:** The light color and relatively light body for a beer of this strength are the result of using Pilsner malt and up to 20% white sugar. Noble hops or Styrian Goldings are commonly used. Belgian yeast strains are used – those that produce fruity esters, spicy phenolics and higher alcohols – often aided by slightly warmer fermentation temperatures. Spice additions are generally not traditional, and if used, should not be recognizable as such. Fairly soft water.

### Vital Statistics

OG: . . 1.075–1.085  
 FG: . . 1.008–1.014  
 IBUs . . . . . 20–40  
 SRM . . . . . 4.5–7  
 ABV . . . . . 7.5–9.5%

**Commercial Examples:** Westmalle Tripel, La Rulles Tripel, St. Bernardus Tripel, Chimay Cinq Cents (White), Watou Tripel, Val-Dieu Triple, Affligem Tripel, Grimbergen Tripel, La Trappe Tripel, Witkap Pater Tripel, Corsendonk Abbey Pale Ale, St. Feuillien Tripel, Bink Tripel, Tripel Karmeliet, New Belgium Trippel, Unibroue La Fin du Monde, Dragonmead Final Absolution, Allagash Tripel Reserve, Victory Golden Monkey.

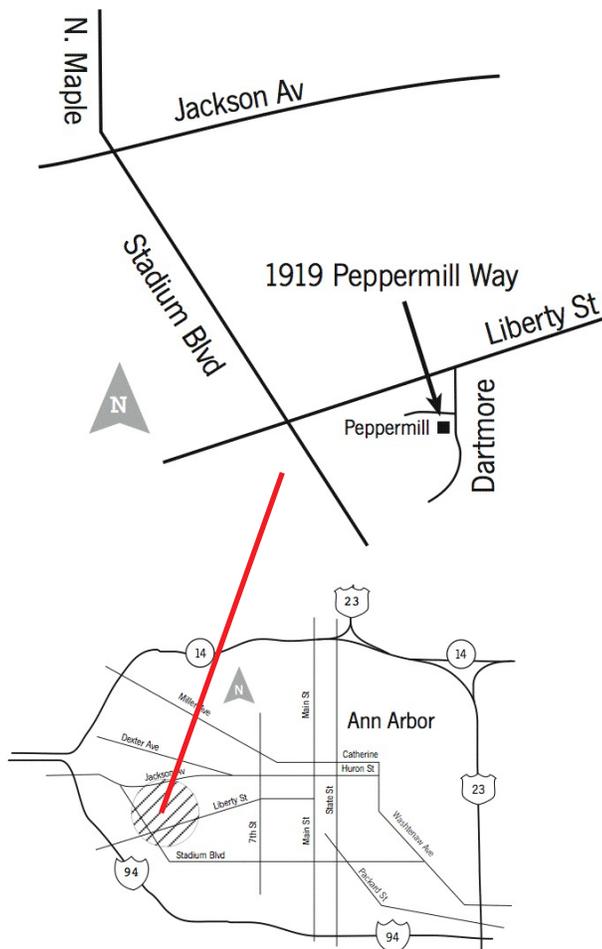
## When and Where

Friday Dec. 13, 7:30pm

**Rolf Wucherer**  
1919 Peppermill Way  
Ann Arbor MI  
665.5184

## Directions

Rolf's house is the first right off Dartmoor, which is off Liberty east of Stadium (and west of Seventh), near Eberwhite Woods. The house is the first one on the left. Park around the cul-de-sac and in the street.



## Guide for New Members

Bring 1–2 bottles per batch of your beer that you'd like to share, or an interesting commercial beer. Bring tasty munchies to cleanse the palate and sop up the alcohol and a small sampling glass to keep your host from having to provide one. Feel free to share and sample with other members and make and accept constructive comments. Please use good judgment while imbibing and don't drive while intoxicated.

## AABG Policy

AABG encourages responsible, legal consumption of homebrewed and craft beers. You must be at least 21 years old to attend AABG meetings.

## Classic Belgian Tripel

5 gallons; OG = 1.084 to 1.086; FG = 1.017 to 1.019; IBU = 25; ABV=8.5

### Ingredients

- 4 oz. Belgian aromatic malt
- 3 oz. Belgian biscuit malt
- 8.5 lb. Muntons extra light dry malt extract (DME)
- 1.5 lb. Belgian clear candi sugar
- 7 AAU of Styrian Goldings bittering hops (1.5 oz. at 4.7% alpha acid)
- 2.5 AAU Styrian Goldings flavor hops (0.5 oz. at 5% alpha acid)
- 1 tsp. Irish moss
- 1 AAU Czech Saaz aroma hops (0.25 oz. at 4% alpha acid)
- 1 pt. starter of Belgian Strong Ale yeast (Wyeast 1388) or Abbey Ale yeast (White Labs WLP530)
- 1 cup corn sugar for priming

## Step by Step

Bring one gallon of water to 155° F, add crushed grain and hold for 30 minutes at 150° F. Strain the grain into the brewpot and sparge with one gallon of 170° F water. Add the dry malt, candi sugar and bittering hops. Bring the total volume in the brewpot to 3.5 gallons.

Boil for 45 minutes then add the flavor hops and Irish moss. Boil for 13 minutes and add the aroma hops. Boil for 2 more minutes then remove pot from stove.

Cool wort for 15 minutes. Strain into the primary fermenter and add water to obtain 5-1/8 gallons. Add yeast when wort has cooled to below 80° F. Oxygenate-aerate well. Ferment at 70° to 72° F for 7 days.

Rack into secondary (glass carboy). Ferment until target gravity is reached and beer is clear (approximately 5 weeks). Prime and bottle. Carbonate at 70° to 72° F for 3 to 4 weeks. Store at cellar temperature.

## All-Grain Option

Mash 13.75 lb. Belgian two-row pilsner malt and the specialty grains in 3.5 gallons of water at 150° F for 90 minutes. Sparge with 6 gallons of water at 168° F. The total boil time is approximately 150 minutes. Add 5 AAU of Styrian Goldings (bittering hop) for the last 90 minutes of the boil. Then add flavor hops and Irish moss for the last 15 minutes of the boil and add the aroma hops for the last 2 minutes.

If you don't happen to have the capacity to mash this amount of grain, omit 5 lbs. of the German pilsner malt and add 3 lb. Muntons extra-light dried malt extract (DME) to the boil. You will then need only 2.5 gallons of water for the mash and 5 gallons of sparge water. This will also reduce your boil time to approximately 90 minutes.

*Authors—Tess and Mark Szamatulski  
BYO Issue: December 2008*