

Name of Beer: **Double triple (1st place best of show)**
Class: Belgian Strong Ale
Brewer: Luc Boivin
Volume: 46 litres

Malt

11.0 kg 2 row Harrington malt
2.0 kg 2 row Pilsner malt
0.7 kg caravienna malt
Mash for 15 minutes at 55 °C and 45 minutes at 65 °C.

Adjuncts

1.0 kg light candy sugar
0.5 kg corn sugar
added to the boil for the last 30 minutes

Hops

75g Styrian Goldings, 2,7% for 65 minutes
25g Hallertauer 3.2% AA for 35 minutes
50g Saaz, 3.4% AA for 35 minutes
30g Saaz, 3.4% AA for 2 minutes

Wyeast 1214 Yeast begun in a 3 litre starter.

Original gravity: 1.082
Final gravity: 1.015

Primary fermentation 10 days in stainless steel at 20°C
Secondary fermentation 10 days in stainless steel at 8°C
