

## #61: Cat on a Lap (Trippel)

CHRIS SWINGLEY (19-AUG-2006)

### Recipe (for 5 gallons final volume)

|          |       |  |
|----------|-------|--|
| 6 pounds | (43%) | Castle Malt Pilsen   |
| 3 pounds | (22%) | Briess 6-Row Malt  |
| 2 pounds | (14%) | Crisp Maris Otter Pale Malt  |
| 1 pound  | (7%)  | Amber Malt (Pale Malt, baked 45 minutes @ 225°F, 30 minutes @ 300°F) |
| 1 pound  | (7%)  | Great Western Wheat Malt   |
| 1 pound  | (7%)  | Briess Flaked Maize  |
| 2 pounds |       | Corn Sugar   |
| 1 ounce  |       | U.S. Hallertauer whole hops, 4.8% AA (60 minutes)                    |
| 1 ounce  |       | U.S. Hallertauer whole hops, 4.8% AA (30 minutes)                    |

Wyeast 3787 Trappist High Gravity Ale, pitched at 66°F

Starter: 3 quart starter (pack → 3 quarts wort), cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

Red Star Montrachet Active Dry Wine Yeast, pitched at 65°F

Starter: Activated in ¼ cup warm water, pitched into keg at day 52.

### Water

- Fairbanks city water
- 39 quarts water treated with:
  - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 21 quarts mash water treated with:
  - 1½ teaspoons Gypsum. Adds 200 ppm sulfate, 84 ppm calcium
  - 1½ ml 88% lactic acid

### Mash

- 21 quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 151°F (Held 90 minutes). Temperature 146°F at the end of mash.

### Sparge

- 10½ quarts water @ 210°F, drain
- 7½ quarts water @ 168°F, drain

### Boil

- Boiled 8 gallons for 120 minutes to yield 5½ gallons wort

### Fermentation

- Primary: glass, 14 days, 70°F. Temperature peaked at 72°F.
- Secondary: keg, 14 days, 66°F. 1.032 at transfer. 1.028 after 7 days. 1.026 after 23 days. 1.026 after 51 days. pitched dry yeast on day 52, lost some beer to foaming.

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 8 weeks
- Ready to drink on 10-Nov-2006

## Properties

Starting Gravity: 1.072  
Original Extract: 17.5°Plato

Alcohol: 6.9% by volume  
Apparent Attenuation: 71.0%  
Bitterness: 36 IBU  
BU:SG: 0.50

Final Gravity: 1.020  
Apparent Extract: 5.1°Plato  
Real Extract: 7.5°Plato  
Alcohol: 5.3% by weight  
Mash Efficiency: 65%  
Color: 8°SRM  
BV: 0.99

## Tasting Notes