

The Belgian Tripel is a light, easy-drinking strong beer, which, in addition to a slightly alcoholic note, is characterized above all by its light spicy note.

## Tripel



**Yeast**

Ale

**Color**

yellow to amber

**Original wort**

1.075 - 1.085

**IBU**

20-40

**Foodpairing**

chicken, burgers, spicy  
cuisine, cheddar cheese

## Facts

The Belgian triplet also has its origins in the Trappist monastery of Westmalle. However, the style did not acquire its name here until 1956. The monks in Westmalle needed a name to title their strongest beer and thus created the beer style of Tripel. However, the beer's recipe probably dates back to 1934.

Similar to the Dubbel, the Belgian strong beer is all about brewing a complex beer. Unlike the Dubbel, however, a Triple uses rather lighter malt to create a combination of caramel malt notes, phenolic & estrous aromas from the yeast, and a light hop bitterness.

Different sugar syrups can also be used in a triple.