

TRIPOLI

IN A NUTSHELL SPICY, AROMATIC, HERBAL AND DRY. ORIGINAL CAPITAL.

Hawkers' Maz: let's brew a Rosewater Tripel.

Hawkers' Jon: with Chamomile.

Wheaty: Tripoli!

Balance was the key here. We were gunning for a complex yet delicate Tripel; one that would belie its strength and avoid becoming a cloying, perfumy mess. So we shot for a 'super-duper lean and pale grain bill', comprised of only Pils and Acidulated Malt and added a fair whack of Dextrose in the kettle to make it leaner, paler and boozier. Whirlpool Helga and a burst of Chamomile gave Tripoli enough herbal, woody, savoury structure to handle the Rosewater. Again, a light touch was key; with less than 300ml Rosewater added to Secondary, it should be tricky to track down - especially if you haven't read these notes... As ever with Tripel, yeast was the star of the show. Pitched lean and run high, Trappist High Gravity delivered all the peppery, spicy Belgian yeast characters we were after, while finishing dry. Keskon!

STYLE ROSEWATER & CHAMOMILE TRIPLE

COLLABORATOR(S) HAWKERS BEER

MALT
PILS, SOUR GRAPES

HOPS
TETTNANG, HELGA

YEAST
WYEAST 3787# TRAPPIST HG

OTHER
DEXTROSE, ROSEWATER,
CHAMOMILE

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OG 1.078 **IBU** 25 **SRM** 3.8
FG 1.009 **ABV** 8.5%

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