

BELGIAN STRONG AND TRAPPIST ALES

**12/14/15
IBU
PRESENTATION**

BELGIAN BEER



We will focus on Belgian Strong and Trappist beers. These are the most popular.

We will leave out Saison, Witte, and Bier De Garde.



OVERVIEW

Typically, dry beers with a base of pilsner malt. Yeast driven with esters (fruity) or phenolics (cloves/spicy). Range in color from pale straw to amber/brown.



TRAPPIST

The term “Trappist” is a protected word. A trappist beer can only be brewed in a monastery.

STRONG ALES

■ Blond

- Light to deep gold
- ABV 6% to 7.5%
- Slightly sweet
- Low bitterness



■ Golden Strong

- Pale colored
- ABV 7.5% to 10.5%
- Crisp and dry
- Estery over spicy





BELGIAN ALES

**Other brewers
such as Duvel or
Brewery
Ommegang also
brew Belgian
beers. They are
not however
Trappist.**

TRAPPIST ALES

■ Single

- Similar to a high hopped Tripel
- ABV 4.8% to 6%
- Pale color
- Dry highly attenuated



■ Dubbel

- More malty and more body than Golden Strong
- Darker amber color
- ABV 7.5% to 9.5%
- Dry phenolic finish



TRAPPIST

■ Tripel

- Similar to Golden Strong but slightly darker
- ABV 7.5% to 9.5%
- Phenols over esters
- Malty but no sweetness



■ Dark Strong

- A stronger Dubbel
- Fuller body
- ABV 8% to 12%
- Low bitterness
- Higher esters



BREWING

Typically the beers include the following:

- Pilsner base
- Low mash temperature (146F to 149F)
- Simple sugars 10% to 20% (sucrose, dextrose, syrups, etc.)
- Noble hops (Saaz, Sytrian Goldings, etc.)
- High carbonation levels (careful when bottling)
- Consider longer bulk conditioning times
- Bottle condition for best results

YEAST

Wyeast Strain Number	1214	1388	1762	3522	3787	3538	3864
Flocculation	Medium	Low	Medium	High	Medium	High	Medium
Attenuation %	72-76	65-75	73-77	72-76	75-80	75-78	75-79
Temperature Range 75° F-85° F and Resulting (24-29° C)	Clove	Alcohol	Solvent	Clove	Bubblegum	Bubblegum	Banana
Flavor Profiles	Bubblegum	Phenolic	Alcohol	Bubblegum	Clove	Solvent	Clove
	Banana	Fruity	Phenolic	Tart	Alcohol	Banana	Lt. Phenolic
	Alcohol	Tart		Phenolic	Fruity	Clove	Fruity
	Rose	Banana			Tart	Phenolic	
	Fruity				Lt. Solvent	Lt. Tart	
65 °F-75° F (18-24° C)	Clove	Lt. Fruity	Clean	Clean	Clove	Bubblegum	Fruity
	Alcohol	Alcohol	Lt. Fruity	Malty	Alcohol	Fruity	Lt. Clove
	Phenolic				Pineapple	Clove	Sulfur
	Fruity						

Notes to Brewers:

1. All of these descriptions are based on standard pitch rates, oxygenation levels, and brewing practices.
2. All of the listed flavor profiles can be changed by altering one of many factors other than temperature.
3. Alcohol tolerance is also affected by many factors, and the optimum can be achieved using proper pitch rates, oxygenation, and brewing practices.

- Temp changes affect flavor
- Try pitching at low temp and let it free rise
- Pitching rates affect flavor
- Well attenuated above 80%
- Good aeration to limit esters
- Experiment!