

Belgian Pale

O.G. = 1.056 F.G. = 1.014 A.B.V. = 5.5%

A style commonly found in Antwerp, Belgium. Copper in color with a soft malt sweetness up front, balanced by hop and yeast character. Slightly fruity and mildly phenolic aromas of pears, apples, cinnamon and cloves. All-in-all, a balanced Belgian session ale, perfect for spring and summer. Yeast selection will determine final dryness and hop profile, with the dryer version showing more hop character and sweeter versions, less (hop character).

Extracts:	6 lbs. Pilsner - Liquid malt extract	Hops:	1 oz. Sterling (bittering)
	1 lbs. Pilsner - Dry malt extract		1 oz. Mt. Hood (flavoring)
			1 oz. Mt. Hood (aroma)
			1 oz. Mt. Hood (dry hop)
Grains:	1 lbs. Caravienna Malt	This kit also includes a disposable grain bag, a whirlfloc (irish moss) tablet, priming sugar, and the yeast options listed below.	
	¼ lbs. Victory Malt		

Wyeast 3522 Belgian Ardennes (liquid): One of the great and versatile strains for the production of classic Belgian style ales. This strain produces a beautiful balance of delicate fruit esters and subtle spicy notes; with neither one dominating. Unlike many other Belgian style strains, this strain is highly flocculent and results in bright beers.

Attenuation: 72-76% Flocculation: High Optimum Fermentation Temp.: 65-76°F Alc. tolerance: Approx. 12% ABV

WLP530 Abbey Ale Yeast (liquid): Used to produce Trappist style beers. Similar to WLP500, but is less fruity and more alcohol tolerant (up to 15% ABV). Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.

Attenuation: 75-80% Flocculation: Med-High Optimum Fermentation Temp.: 66-72°F Alc. tolerance: High

WLP500 Trappist Ale Yeast (liquid): From one of the few remaining Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.

Attenuation: 75-80% Flocculation: Med-low Optimum Fermentation Temp.: 65-72°F Alc. tolerance: High

Step by Step

1. Remove all ingredients from fridge or other storage. Fill your kettle with 2.5 gal of cold water and add heat.
2. Be sure your grains are cracked and place them in the provided bag. Suspend the grain in the water without letting it touch the bottom of the kettle. Allow to steep as your water heats, at no higher than 165°F.
3. Once your kettle reaches 165°F, remove your grains and bring the solution to a boil.
4. Once boiling, remove from heat and add the dry extract and liquid extract, while stirring well.
5. Once the extract has dissolved, return to heat again and bring the solution (the "wort") to an aggressive boil while being careful not to boil over (it will foam due to the "hot break".)
6. Once the hot break has settled and you have a steady boil, add your first "bittering" addition of hops. You will boil these hops for 60 minutes total.
7. After 30 minutes, add the "flavoring" hops and continue boiling for 30 minutes.
8. After 15 minutes, add the whirlfloc (irish moss) tablet and continue boiling for 15 minutes.
9. At the end of your 60 minute boil, remove from heat, add your "aroma" hops and cool the wort as quickly as possible to 70-80°F. An ice bath works well if you don't have an immersion chiller.
10. Transfer the cooled wort to the carboy using a siphon or funnel and top off with cold water to 5 gallons.
11. Pitch the yeast into the carboy, secure with an airlock and allow to sit in a cool, dark place.
12. Once activity begins, the temperature should be held at around 65°F. Primary fermentation can last 2-3 weeks or longer. Do not bottle or transfer to secondary (optional) until final gravity is reached.
13. After fermentation has subsided add the dry hop addition and allow to sit an additional week before racking.
14. After you have reached your target final gravity, begin bottling:
 - a. Boil ½ cup of water and dissolve the priming sugar.
 - b. Carefully "rack" (siphon, to minimize splashing) the beer into the bottling bucket and mix in the sugar.
 - c. Bottle the beer, cap and allow to sit in a dark place at a moderate temperature. Try a bottle in 2-3 weeks to see how they are progressing. It may take 6 weeks or more before your beer reaches peak flavor.