

Belgian Dark Strong Ale (EX)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.089

Est. FG: 1.015

IBU: 25

SRM: 19

ABV: 10%

INGREDIENTS

9 lbs Pilsen DME

8 oz Monastique Malt

8 oz Special B Malt

1 lb D-90 Candi Syrup

1 lb Orange Blossom Honey

2 oz Styrian Goldings Hops

2 White Labs Abbey Ale Yeast (WLP530) OR
Wyeast Trappist High Gravity Yeast (3787)
OR Mangrove Jack Belgian Abbey Yeast
(M47)

BREWDAY NOTES

BREW

Heat 2-3 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag¹ and add ¼ to ½ of your extract². Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below³. Add the sugar at flameout. Add honey at flameout OR to the fermenter. If adding to the fermenter, add at day 3 or 4 of fermentation.

Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons⁴ and pitch yeast.

HOP ADDITIONS

1.5 oz Styrian Goldings @60 min

0.5 oz Styrian Goldings @0 min

FERMENTATION

Pitch WLP530 at 66-68°F and let rise to 72-75°F and hold

Ferment 3787 and M47 at 64-78°F

¹ You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

² Why not add all of it? 8 or so lbs of DME in 2-3 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization.

³ Whirlpool additions are made when the wort cools to below 198°F.

⁴ Pre-cooling 2-3 gallons of water to use for topping up will get the wort to pitching temperature faster.