



belgo paleo ale

RECIPE STATS

Est. SG: 1.055-1.060

Est. FG: 1.010-1.015

IBU: 29

SRM: 18

ABV: 6.7%

INGREDIENTS

5 lbs Pilsner DME

1.5 lbs Munich 6L

4 oz Caramunich III Malt

4 oz Cara 155L Malt

8 oz Aromatic Malt

1 lb Dark Candi Sugar

1 oz Fuggle Hops

1 oz Tettnang Hops

2 oz Saaz Hops

Safale Abbaye Yeast

BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F. Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add DME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs.

Add sugar with 15 minutes left in boil. Stir well while pouring to incorporate and avoid scorching.

Follow the hop schedule as indicated below.

HOP ADDITIONS

1 oz Fuggle @ 60 minutes

1 oz Tettnang @ 30 minutes

1 oz Saaz @ 15 minutes

Dry hop 1 oz Saaz for 5 days after vigorous fermentation has subsided, or in a secondary fermenter.

FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast. The temperature of your fermenting beer should rise on its own, so let it go... this

yeast should reward you with plenty of complexity.