

Belgian Dark Abbey Beer



Ingredients

Malts

Château Pilsen 2RS	45 %
Château Pale Ale	25 %
Château Cara Blond®	20 %
Château Crystal®	8,3 %
Château Chocolat	1,7 %

Hops

Hallertauer	50
Tettnang	25

Yeast(s)

Safbrew T-58	50	Oz/gal
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Original gravity

13-14° Pl

Bitterness

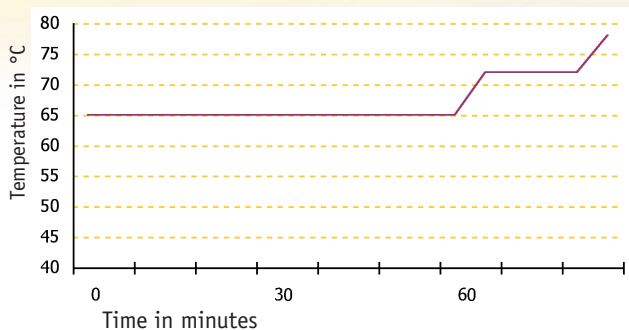
medium

Colour

brown

Mashing Temperature

75 minutes infusion



Step 1. Mash in at 65°C (149°F) and rest for 60 minutes

Step 2. Raise the mash temperature to 72°C (162°F) and rest for 15 minutes

Step 2. Pump at 78°C (172°F) during 2 minutes

Fermentation temperature

Start at 20°C (68°F), raise the temperature to 20°C and then to 22°C (71°F); allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Lagering

Minimum 2 weeks at 4°C (39°F)

Boiling of the Wort

8 - 10%

Total boiling time 1 hour 30 minutes at 100°C (212°F)

The volume of the wort declines by 8-10%

After 15 minutes add Hallertauer, after 85 minutes add Tettnang and sugar, if necessary.

Spices option: coriander (1 g/hl) and cinnamon (4 g/hl)

Sugar option: dark candy sugar



FERMENTIS

Some modifications may be required to meet your brewing conditions