



May all your fermentations be Great Fermentations!

Belgian Pale Ale – A sessionable Belgian Ale!

Smooth and malty with a very subtle, spicy hop flavor. Don't let the name fool you, this beer tends towards the malty side of things. Belgian yeast adds some fruitiness with a slight pear-like flavor.

BEER SPECS

Original Gravity:

1.043 — 1.045 @ 65% efficiency

1.046 — 1.048 @ 70% efficiency

1.049 — 1.051 @ 75% efficiency

Final Gravity: 1.008 — 1.012

IBU: 18-22

ABV%: 4.1% - 5.6%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation of one week may be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

8.5 lbs. 2-Row Brewer's Malt

0.5 lb. Munich Malt

0.5 lb. Vienna Malt

0.38 lb. Biscuit Malt

0.38 lb. Carapils Malt

FERMENTABLES

0.75 oz. Tettnang hops, added at the beginning of the 60 minute boil.

0.75 oz. Tettnang hops, added 30 minutes from the end of the boil.

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil.

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #3522 Belgian Ardennes, Wyeast #1214 Belgian Abbey, Wyeast #1762 Belgian Abbey II, or Safbrew T-58 dry yeast

