



AIH Belgian Ale

A straightforward Belgian Strong Ale. Belgian grain, subtle hops, and Candi Sugar leave a well balanced aromatic masterpiece.



k99-2685

Original Gravity : 1.081

IBUs : 18

Final Gravity : 1.016

Alcohol by volume : 8.80%

Color : Golden

Difficulty : Easy

Supplies Included : LME, Specialty Grains and Bag, Candi Sugar & Hops

Brew Day

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Ingredients Included :				
Fermentables :		Specialty Grains :		
10 lbs LME		1lb Aromatic		
1lb Candi Sugar				
1lb Dextrose				
Additives:				
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
3oz Celeia Goldings		2oz Saaz		
		Suggested Yeast : White Labs Belgian Ale / Wyeast 1214		

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process.

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
- Boil Hops :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 55 minutes.
- Aroma Hops / Rice Solids :** Follow same instructions for "Hop Bags" as step 4. After 5 minutes of boiling, add the Aroma Hops and CANDI SUGAR and DEXTROSE to the boil, being sure to dissolve these sugars well. Continue to Boil for 5 minutes.
- Boil Termination :** After 5 minutes (60 total minutes), remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading to record the Final Gravity.
- Secondary Fermentation :** Clean and sanitize a secondary fermenter, rack beer into secondary and leave for one week. If using single stage fermentation, leave the beer in primary for another week.
- Fermentation Finish** When fermentation is complete, Bottle or Keg Your Beer, following appropriate procedures.

ABV% Calculator

$$\frac{\text{Original Gravity} - \text{Finishing Gravity}}{\text{Original Gravity}} \times 131.25 = \text{Alcohol by Volume \%}$$