



# Cheval Noir Bière du Monastère



The reassuring clippity-clop of your horse's footsteps suddenly fades with the falling of night, and apprehension is the emotion you feel creeping up your spine like the solitary trumpet vine crawling along the vaulted arches and broken outline of the lost abbey. But do not fear the darkness that falls with the dusk upon this secluded, wooded glen, for the benevolent spirits of a past age still linger in this place like the haunting presence of this dark ale in the chalice before you, which effervesces through this silken beauty to release a melange of flavors, like caramel and plums, raisins and spice, and a benevolent kiss of chocolate. So take another sip of this heavenly brew and feel its grace fill your soul, for your spirit takes flight as this celestial brew carries you away on your dark horse....

### Just the Facts, Ma'am:

BJCP Style: 26B. Belgian Dubbel  
Original Specific Gravity: 1.064 - 1.068  
Final Specific Gravity: 1.012 - 1.016  
Alcohol by Volume: 6.9%  
Color: 28 SRM (Unexpectedly Deep Dark Brown!)  
International Bittering Units: 18  
Total Boiling Time; 60 Minutes  
Liquid Yeast Starter Recommendation; Good Idea  
Time to Awesome Drinkability: 8 weeks!  
Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

8.1 lbs Belgian Pilsner Malt  
2 oz Belgian Chocolate Malt  
3 oz Cara Ruby Malt  
5 oz Special B Malt  
6 oz Weyermann® Abbey Malt  
1 lb Amber Belgian Candy Sugar (Add at beginning of 60 minute boil)  
1 lb (D-180) Extra Dark Candi Syrup (Add at beginning of 60 minute boil)

#### Hops & Hop Addition Schedule:

1 oz Styrian Golding Hops (Bittering, 60 Minutes)  
½ oz Saaz Hops (Bittering, 30 Minutes)  
½ oz Saaz Hops (Flavor & Aroma, 5 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 3787 Trappist High Gravity  
Wyeast 1214 Belgian Abbey Ale Yeast  
Or  
Dry Yeast: Mangrove Jack's M41 Belgian Ale Yeast  
SafAle BE-256 Abbaye Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

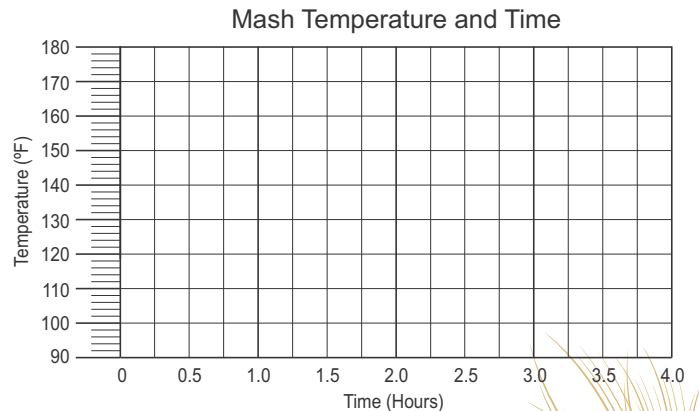
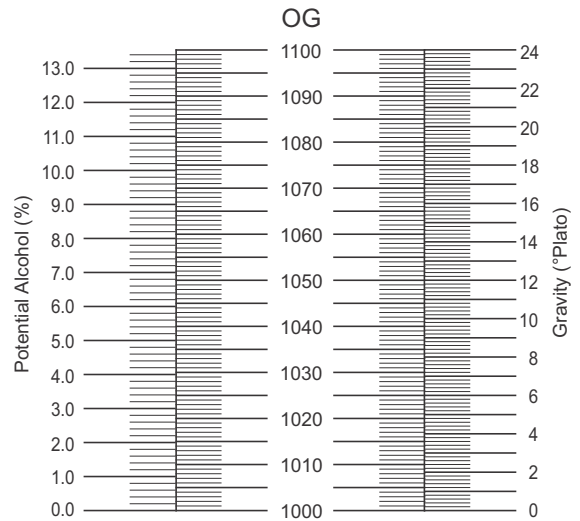
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

#### Mash Schedule:

Saccharification Rest: 150°F for 75 Minutes  
Mash-Out: 168°F for 5 Minutes

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer ( / / ) (This Stinks!)



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