



# La Vie Est Belle Bière de Noël

(Life is Beautiful Christmas Ale)



In that black starry night where the silhouettes of the wavering trees whisper in the wind the approach of the winter solstice, occasional snowflakes from some blustery squall dance in that turbulence like the twinkling of the holiday lights reflecting from the seductive curves of your tulip chalice, and through that bewitching black beverage the effervescing bubbles announce their presence with a creamy white head above the rim of your glass. In an instant you are captivated by that charismatic beverage, and suddenly the madness of life's frenetic pace melts away with your first sip, where the rich maltiness drifts into deep caramel and toasty grains, leaving a sweet impression while the mind-altering aromas exhibit a balance between a subtle spiciness and the sumptuous fruitiness of raisins, plums and dried cherries, which reminds you in ways impossible to forget that life is beautiful....

### Just the Facts, Ma'am:

BJCP Style: 26D. Belgian Dark Strong Ale  
Recipe Size: 5 Gallons  
Recipe Calculation Efficiency: 75%  
Original Specific Gravity: 1.095 - 1.099  
Final Specific Gravity: 1.016 - 1.020  
Alcohol by Volume: 10.4%  
Color: 31 SRM (Graceful & Black!)  
International Bittering Units: 32  
Liquid Yeast Starter Recommendation: Good Idea  
Time to Awesome Drinkability: 10 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:

- 7.4 lbs Belgian Pilsner Malt
- 4.1 lbs Vienna Malt
- 2.1 lbs Munich Malt
- 6 oz Weyermann® Abbey Malt
- 4 oz Double Roasted Crystal Malt
- 4 oz Carabrown Malt
- 2 oz Black Prinz Malt
- 1 lb Amber Belgian Candy Sugar (Add to beginning of boil)
- 1 lb Extra Dark Candi Syrup (D-240) (Add to beginning of 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  
SafBrew BE-256 Belgian Abbey Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

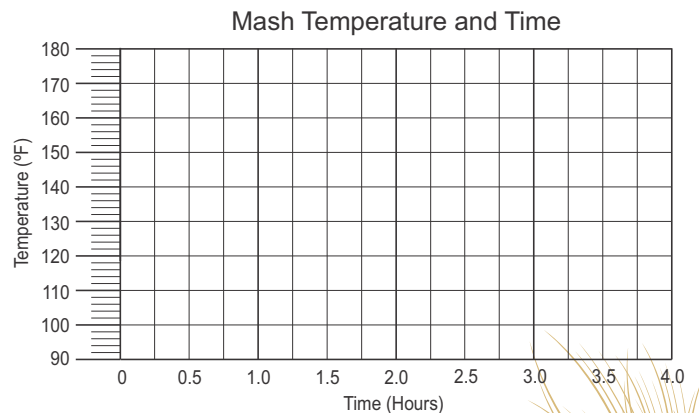
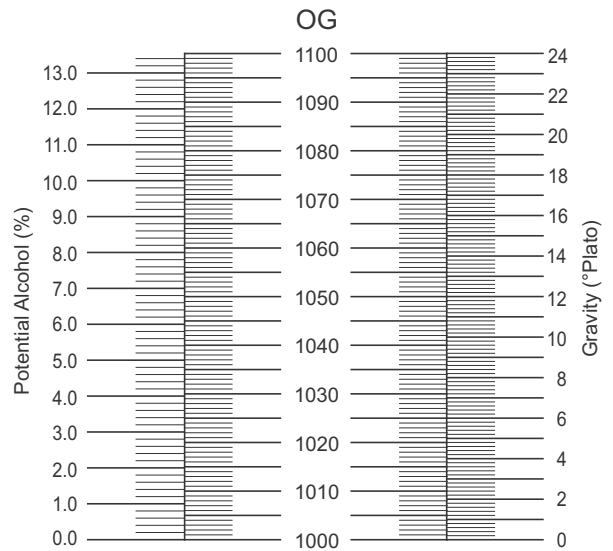
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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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