



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 Château Monastique Malt
4 oz Double Roasted Crystal Malt
4 oz Carabrown Malt
2 oz Black Prinz Malt
1 lb Amber Belgian Candy Sugar
1 lb Extra Dark Candi Syrup (D-240)

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

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: _____

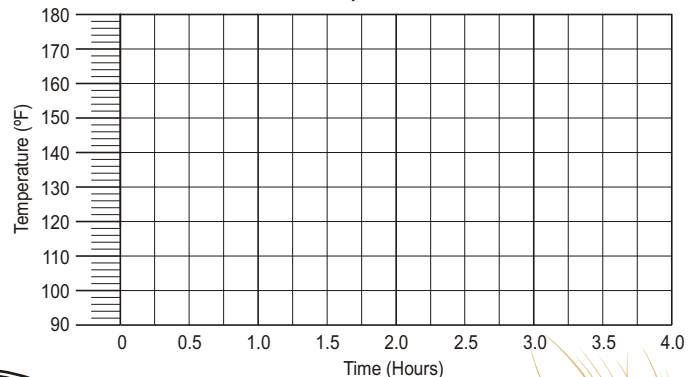
Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (/ /) (This Stinks!)

Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!

