

# LE PETITE ORANGÉ (All-Grain)

Official NORTHERN BREWER Instructional Document

Like a Belgian Dubbel without the deep dark chocolate maltiness, the Orangé is rich with caramel sweetness and a full body that hides the 6.1% ABV very well. Leuven ale contributes rich esters - cherry, strawberry, lychee fruit, even hints of tropical breezes. A simple sipper for the transition from the straw-colored, hop-centric beers of early summer to the maltier beers of fall. This is a beer in tune with mid-Summer's strong sun - long and drawn out, yet bashful, self-aware, even, of its role in the frolic times. Drink deep the ambrosia of long days and hot ferments.

## OG 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1-2 weeks secondary;
- 2-3 weeks bottle conditioning

**BREWER'S NOTE :** You may wish to add up to 1/2 ounce crushed coriander and the zest of 2 oranges at flameout for a "Le Petite Orangé Blanche".

## MASH INGREDIENTS

- 7 lbs. Belgian Pilsner malt
- 0.5 lbs Belgian CaraPils
- 0.5 lbs Belgian CaraVienne
- 0.25 lbs Belgian Aromatic
- 0.25 lbs Belgian Biscuit Malt

## BOIL ADDITIONS & TIMES

- 1 oz Styrian Goldings (60 min)
- 1 lb Soft Brown Candi Sugar (60 min)

## YEAST

- **WYEAST 3538 LEUVEN PALE ALE.**  
Temperature Range: 65-80 F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 70 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Styrian Goldings (60 min)

1 lb Soft Brown Candi Sugar (60 min)

## YEAST

### WYEAST 3538 LEUVEN PALE ALE.

Temperature Range: 65-80 F.