

PATERSBIER (All Grain)

Official NORTHERN BREWER Instructional Document

This kit is based on one of the rarest beers in the world, brewed in the Belgian town Malle solely for consumption by the reverent Cistercian brothers. This ale is not served or sold to the public. Made only from pilsner malt, hops, and yeast, the complexity that results from these simple ingredients is staggering: perfumey floral hops, ripe pear fruit, sour apple, spicy cloves, candied citrus and a slight biscuit character on the drying finish ... a monks' session beer.

O.G: 1.047 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9 lbs. Belgian Pilsner malt

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)
- 0.5 oz. Saaz (60 min)
- 0.5 oz. Saaz (10 min)

YEAST

- Fermentis Safbrew BE-256. Optimum temp: 59°-68°F
- Wyeast #3787 Trappist High Gravity.
Optimum temp: 64-78°F
- White Labs WLP530 Abbey Ale. Optimum temp: 66°-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 135° F for 15 minutes

Beta Sacch' Rest: 145° F for 35 minutes

Alpha Sacch' Rest: 165° F for 25 minutes

Mashout: 172° F for 5 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 147° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Tradition (60 min)

0.5 oz. Saaz (60 min)

0.5 oz. Saaz (10 min)

YEAST

Wyeast #3787 Trappist High Gravity.

Optimum temperature: 64-78°F

NOTES

If you wish to achieve a level of carbonation similar to the commercial examples of this beer, add an additional 1 to 2 oz plain table sugar to the priming solution.