

NORTHY 12 BELGIAN QUAD (All Grain)

Official NORTHERN BREWER Instructional Document

If you can't buy it, why not make it? Taking it's flavor cues from one of the most sought after beers in the world, Northy 12 is an amazingly complex treat. Its deep ruby - mahogany hue is the canvas for flavors of raisins, caramel sweetness, and tart dark fruits, as its smooth and luscious body fades into a lingering dry finish. Northy 12 is cloaked with a silky, lacy and firm off white head exuding a montage of toffee, honey, caramel, and phenolic aromas. If you can display the patience of a monk and abstain from immediate consumption, aging will do wonders for this beer.

O.G: 1.090 READY: 4 MONTHS

Suggested fermentation schedule:

- 2 weeks primary; 3 months secondary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs Belgian Pilsen malt
- 7 lbs Belgian Pale malt

BOIL ADDITIONS & TIMES

- 1 oz Brewer's Gold (60 min)
- 1 oz Hallertau (30 min)
- 1 oz Styrian Goldings (15 min)
- 2 lbs D-180 Candi Syrup (15 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

DRY YEAST (DEFAULT):

- Fermentis Safbrew Abbaye. Optimum temperature 54°-77°F

LIQUID YEAST OPTION (RECOMMENDED):

- Wyeast 3787 Trappist High Gravity. Optimum temperature: 64°-78°F
- White Labs WLP530 Abbey Ale. Optimum temperature: 66°-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 168°F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Brewer's Gold (60 min)

1 oz Hallertau (30 min)

1 oz Styrian Goldings (15 min)

2 lbs D-180 Candi Syrup (15 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

DRY YEAST (DEFAULT):

Fermentis Safbrew Abbaye. Optimum temperature 54°-77°F

LIQUID YEAST OPTION (RECOMMENDED):

Wyeast 3787 Trappist High Gravity.
Optimum temperature 64°-78°F.

White Labs WLP530 Abbey Ale.
Optimum temperature: 66°-72°F