



Homebrew
5 Gallons

Devil Brew

Style: Belgian Strong Ale

A Belgian strong golden ale in the Duvel style. This is a *very strong* ale and is not for the faint of heart... Very light in color and body but watch out for the alcohol... it packs a wallop! Created by Tom Logan.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Belgian Pilsner	0.25 lbs.	Super Light	3.00 qts.	<u>Bittering Hops</u>	
Belgian Aromatic	0.25 lbs.	Adjunct	1.0 qts.	Styrian Goldings	1.0 oz.
		Clear -		<u>Finishing Hops</u>	
		Candi Sugar	0.33 lbs.	Styrian Goldings	0.33 oz.
				Saaz	0.33 oz.
				Whirlfloc	1 Tabs
				<u>Dry Hops</u> (Don't add to kettle!)	
				Styrian Goldings	0.5 oz.

Yeast Type: Belgian Ale **Description:** Phenolic & spicy and can withstand higher alcohol levels.

Brewing Instructions

- 1** Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2** Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3** When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4** When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5** After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.