



Homebrew
5 Gallons

Englebretsen Trappist

Style: Belgian Trappist Ale

Brew like the Belgian monks do! This ale is styled after the famous trappist ales that are fashioned by the monks of Belgium. True to style, this recipe uses a strain of yeast that comes from one of the last Belgian monasteries.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Crystal 40L	0.5 lbs.	Pale	1.0 qts.	<u>Bittering Hops</u>	
Wheat	0.33 lbs.	Dark	0.66 qts.	Willamette	1.0 oz.
Pale	0.33 lbs.	Adjunct	0.33 qts.	<u>Finishing Hops</u>	
Chocolate	0.25 lbs.			Willamette	0.33 oz.
		Brown Sugar	1.0 lbs.	Hallertau	0.33 oz.
				Irish Moss	1 Scoops
				<u>Dry Hops</u> (don't add to kettle!)	
				Willamette	0.25 oz.

Yeast Type: Trappist Ale **Yeast Description:** Fruity, a hint of plums. High gravity ales.

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.