



Homebrew  
5 Gallons

## Raisonette Trappist

Style: Belgian Trappist

This brew is modeled after Raison d'Etre from Dog Fish Head Brewery. Brewed with golden raisins and authentic Belgian Trappist yeast. This is a *BIG* beer... big in body, color, and alcohol... Created by Tom Logan.



## Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS &amp; SPICES</u>	<u>AMOUNT</u>
Crystal 90L	6.0 oz.	Pale	2.5 qts.	<b><u>Bittering Hops</u></b>	
Biscuit	6.0 oz.	Dark	0.5 qts.	Fuggles	1.5 oz.
Special B	6.0 oz.	Adjunct	0.75 qts.	Hallertau	0.75 oz.
Chocolate	6.0 oz.	Honey	1.0 lbs.	<b><u>Finishing Hops</u></b>	
				Saaz	0.5 oz.
				Irish Moss	1 Scoops
				<b><u>Special Ingredients</u></b>	
				Golden Raisins	1 15oz. Boxes (Raisins Not Included With Recipe)

**Yeast Type:** Trappist **Yeast Description:** Fruit / plum characteristics. Classic Belgian yeast.

## 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.