



Homebrew
5 Gallons

Rooftrap Ale

Style: Belgian / Winter Ale

A traditional, tart, Belgian yeast is used for this *strong* dark ale. This *high* alcohol brew is best enjoyed after aging (ideally 6 months to a year). Designed in the style of Troeg's Mad Elf Winter Ale. This is a bottle-condition only beer. Created by Donald Farrell & Paul Prior.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Cara-Vienna	1.0 lbs.	Pale	2.0 qts.	Hallertau	<u>Bittering Hops</u> 0.66 oz.
Chocolate	0.33 lbs.	Honey	1.0 lbs.	Saaz	<u>Finishing Hops</u> 0.75 oz.
Munich	0.33 lbs.	Light DME	3 lbs.	Irish Moss	1 Scoops
					<u>Spices / Special Ingredients</u>
				Saaz Hops	0.5 oz.
				Allspice	¼ tsp.
				Cinnamon Sticks	4 Sticks
				Nutmeg	½ tsp.
				Vanillia Extract (not included)	2 tsp.

Add 1 jar of cherry
flavoring @ bottling.

Yeast Type: Belgian Ale **Yeast Description:** Classic Belgian yeast. Dry, phenolic & spicy.

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.