

# HOME BREW STRONG (All Grain)

Official NORTHERN BREWER Instructional Document

Raise your Pints for Prostates with this Matcha green tea infused Belgian Strong. This grand collaboration of a customary Belgian Golden Strong Ale coupled with the powerful antioxidant properties of Matcha green tea is sure to benefit all who taste it. Complex flavors and aromas of fresh bread, apple and pear-like esters, and mild peppery spiciness complement the flavors of Matcha green tea. Support a noble cause with this beer kit - 10% of all proceeds go directly to Pints for Prostates to fund continuing research to combat prostate cancer.

## O.G: 1.082 READY: 8 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-3 weeks secondary;
- 2-3 weeks bottle conditioning

## MASH INGREDIENTS

- 14.5 lbs Belgian Pilsner
- 0.25 lbs Belgian Biscuit Malt

## BOIL ADDITIONS & TIMES

- 3 oz Czech Saaz (60 min)
- 2 lbs Simplicity Candi Syrup (10 min)

## FERMENTOR ADDITION

- 1 oz Matcha Green Tea

## YEAST

- **DRY YEAST (DEFAULT)** Safbrew T-58 Ale Yeast. Optimum temp: 59°-75°F
- **LIQUID YEAST OPTION:** Wyeast 3787 Trappist High Gravity. Optimum temp: 64°-78°F
- White Labs WLP530 Abbey Ale. Optimum temp: 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: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

3 oz Czech Saaz (60 min)

2 lbs Simplicity Candi Syrup (10 min)

## FERMENTOR ADDITION

1 oz Matcha Green Tea: Once fermentation has subsided, boil 24 oz of water and allow to cool to 175°-180°F, and add the 1 oz of Matcha green tea. Allow to steep for 2-4 minutes. Once the tea has steeped for the allotted time, add the entire tea mixture into the beer.

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

## BREWING NOTES

Making an appropriate yeast starter or pitching multiple packs of yeast is highly recommended to ensure sufficient yeast for a healthy fermentation.

A blowoff tube is highly recommended for this high gravity recipe.