

LA PETITE ORANGE (All Grain)

Official NORTHERN BREWER Instructional Document

A Belgian Dubbel without the deep dark chocolate maltiness, the Orange is rich with caramel sweetness and a full body that hides the 6.1% ABV very well. Belgian ale yeast contributes rich esters - cherry, strawberry, lychee fruit, even hints of tropical breezes. A simple sipper that evokes warm summery memories with every sip, yet fits perfectly into the colder months' standard brewing repertoire.

O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

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

Brewer's Note: You may wish to add up to 1/2 ounce crushed coriander and the zest of 2 oranges at flameout for a "La Petite Orange Blanche". Also note that Belgian Abbey is a notoriously slow starter, so it is normal to see a longer lag phase.

MASH INGREDIENTS

- 7 lbs. Belgian Pilsner malt
- 0.5 lbs Belgian Cara 8
- 0.5 lbs Belgian Cara 20
- 0.25 lbs Belgian Aromatic
- 0.25 lbs Belgian Biscuit Malt

BOIL ADDITIONS & TIMES

- 1 oz Styrian Goldings (Celeia) (60 min)
- 1 lb Brun Fonce Soft Candi Sugar (60 min)

YEAST

- DRY YEAST (DEFAULT):

Fermentis Saffbrew BE-256
Optimum temperature: 59-68°F.

- LIQUID YEAST OPTIONS:

Wyeast 1214 Belgian Abbey.
Optimum temperature: 68-78° F

- OR -

- Wyeast 3787 Trappist High Gravity.
Optimum temperature: 64-78°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 70 minutes

Mashout: 170° F for 10 minutes

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