

OVAL ABBEY ALE (All Grain)

Official NORTHERN BREWER Instructional Document

A monastic ale that's just a touch out of round: high IBUs and dry hops and fermentation with a mixed culture that includes *Brettanomyces*. At bottling, Oval bursts with citrus fruit, herbs, and candylike malt layered under a pronounced hop character. The hops fade into the background and eventually disappear as the Brett starts to add complex, earthy aromas, elevated alcohol and acidity, and a leaner body through prolonged refermentation in the bottle. Drinkable as soon as 2 months from brewing day, but save at least a couple six packs for sampling at 6 months and 1 year.

OG 1.055

READY: 2 months - 1 year (or more)

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
- 2+ weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. Belgian Pale Ale
- 0.75 lbs Caravienna
- 0.25 lbs Belgian Special B

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)
- 1 oz. Hersbrucker (15 min)
- 1 lb Corn Sugar (0 min)
- 2 oz. Styrian Goldings (dry hop)

YEAST

- If you chose liquid yeast:

WYEAST #3789 TRAPPIST BLEND.

Optimum temperature: 68-85°F

MASH SCHEDULE: TRADITIONAL

Beta Sacch' Rest: 145° F for 40 minutes

Alpha Sacch' Rest: 162° F for 20 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: SIMPLIFIED

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Tradition (60 min)

1 oz. Hersbrucker (15 min)

1 lb Corn Sugar (0 min)

2 oz. Styrian Goldings (dry hop)

YEAST

If you chose liquid yeast:

WYEAST #3789 TRAPPIST BLEND.

Optimum temperature: 68-85°F