

PERSEPHONE'S DECEPTION POMEGRANATE DUBBEL (All Grain)

Official NORTHERN BREWER Instructional Document

Get caught up in this beer of mythological proportions. This garnet hued beauty is deceptively strong and complex, enough so that Hades would want to claim it for himself. Dense layers of grainy pilsner, toasty munich, and hints of fig, raisin, and slight caramel are joined by delicious pomegranate and complemented with classic Belgian yeast character. It may be tempting to drink this beer fresh, but spending 6 months in the underworld of your beer cellar will result in a bountiful beer harvest.

O.G: 1.069 READY: 8 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9.5 lbs Belgian Pilsner Malt
- 1.5 lbs Belgian Munich Malt
- 0.375 lbs Belgian Special B
- 0.25 lbs Caramunich I

BOIL ADDITIONS & TIMES

- 1.5 oz Spalt hops (60 min)
- 1 lb D-45 Candi Syrup (15 min late addition)
- 1 lb Corn Sugar (15 min late addition)

FERMENTOR ADDITION

- 4 oz Gourmet Pomegranate Extract

YEAST

- Dry yeast (default) Fermentis Safbrew BE-256. Optimum temperature: 59°-68°F
- **LIQUID YEAST OPTION:**
- Wyeast 3522 Belgian Ardennes. Optimum temp: 65°-85°F
- The Yeast Bay Dry Belgian Ale. Optimum temp: 68°-74°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

1.5 oz Spalt hops (60 min)

1 lb D-45 Candi Syrup (15 min late addition)

1 lb Corn Sugar (15 min late addition)

FERMENTOR ADDITION

Add half of the 4 oz bottle of pomegranate extract to the fermenter, and stir very gently. Draw a sample and taste. If you would like more pomegranate flavor, add more to suit your taste. Wait 5-7 days before packaging.

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