

THE NUMBER 8 (All Grain)

Official NORTHERN BREWER Instructional Document

A wonderful example of a Belgian strong dark ale brewed in the Trappist fashion. A very dangerous beer that seems lighter than its (approximately) 9% abv would suggest. High carbonation, peppery alcohol, spicy cloves, rum-raisin and caramelized figs. Simply sublime!

O.G: 1.084 READY: 2 MONTHS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 10 lbs. Belgian Pilsner malt
- 1.5 lbs. Belgian Cara 45

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)
- 0.5 oz. Hersbrucker (30 min)
- 2 lbs. Soft Brown Candi Sugar (boil for 10 min.)
- 1 lb. Corn Sugar (boil for 10 min.)
- 0.5 oz. Hersbrucker (5 min)

YEAST

- Wyeast #1762 Belgian Abbey II.
Optimum temperature: 65-75°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

- Protein Rest: 135° F for 15 minutes
- Beta Sacch' Rest: 145° F for 35 minutes
- Alpha Sacch' Rest: 165° F for 25 minutes
- Mashout: 172° F for 5 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

- Sacch' Rest: 149° F for 60 minutes
- Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)
- 0.5 oz. Hersbrucker (30 min)
- 2 lbs. Soft Brown Candi Sugar (boil for 10 min.)
- 1 lb. Corn Sugar (boil for 10 min.)
- 0.5 oz. Hersbrucker (5 min)

YEAST

WYEAST #1762 BELGIAN ABBEY II.

Optimum temperature: 65-75°F

NOTES

If you wish to achieve a level of carbonation similar to the commercial examples of this beer, add an additional 1 to 2 oz plain table sugar to the priming solution.