

# TALLGRASS BREWING VELVET ROOSTER (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

A Belgian Tripel that lives up to its name. Smooth and carefully crafted like a fine velvet painting, but with an 8.5% ABV this bird has some spurs! The beer pours a golden straw color with brilliant clarity. Topped with a lofty pure white head, the beer has a wonderful floral nose with subtle fruit notes. The taste is clean and crisp, with subtle fruit notes and a touch of candy-like sweetness. The beer has a Champagne-like effervescence that provides a crisp offset to its sweet finish. While a pint glass is always nice, Velvet Rooster would also be at home in a tulip glass or Champagne flute.

Brewer's Notes: Tallgrass head brewer Andrew Hood recommends chilling the wort to 67°F before pitching yeast.

## O.G: 1077 READY: 2 MONTHS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 12.25 lbs. Briess Pilsen
- 1 lbs. Briess Munich 10 L

## BOIL ADDITIONS & TIMES

- 0.88 oz. German Northern Brewer (60 min)
- 0.5 oz. German Tradition (30 min)
- 0.5 oz. East Kent Goldings (1 min)
- 1 lb. Clear Belgian Candi Sugar (1 min)

## YEAST

- **3787 TRAPPIST HIGH GRAVITY.**  
Temperature Range: 64-78° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.88 oz. German Northern Brewer (60 min)

0.5 oz. German Tradition (30 min)

0.5 oz. East Kent Goldings (1 min)

1 lb. Clear Belgian Candi Sugar (1 min)

## YEAST

### WYEAST 3787 TRAPPIST HIGH GRAVITY.

Temperature Range: 64-78° F.