

# DE BELGE FARMHOUSE IPA (3 Gallon Brew-in-a-Bag All Grain Kit)

Official NORTHERN BREWER Instructional Document

De Belge Farmhouse IPA is unlike any Belgian ale you've had before - aggressively bitter, roundly Belgian, brilliantly aromatic. Reminiscent of Orval (pick up some Brett. B to add that special character) before they scrubbed the calcium deposits off the coppers. Built on a base of Belgian pils with a small percentage of torrefied wheat to fill out the body and add a suggestion of creaminess, then hopped to high levels with European gems (Brewer's Gold and Hallertau, anyone?) and rippling with rich yeast fruitiness. Back before the world caught on to the brilliance of Wallonian saison, brewers were wont to over-hop as their hearts dictated. Here we attempt to capture their joie de houblon, and bring full circle the versatility of "old" hop varieties.

## OG 1.060 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 2-3weeks bottle conditioning

## MASH INGREDIENTS

- 8 lbs. Belgian Pilsner malt
- 0.5 lbs. Torrefied Wheat

## MASH SCHEDULE: SINGLE INFUSION

**SACCH' REST:** 149° F for 90 minutes

**MASHOUT:** 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

- 1 oz Brewer's Gold hops (boil for 60 minutes)
- 2 oz Hallertau hops (boil for 20 minutes)

## YEAST

If you chose dry yeast:

**SAFBREW T-58.**

Optimum temperature: 59-75° F

If you chose liquid yeast:

**WYEAST #3942 BELGIAN WHEAT YEAST.**

Optimum temperature: 64-74° F

## BEFORE BREWING

These instructions assume familiarity with basic homebrewing procedures such as boiling wort, fermentation, siphoning, and bottling. If you have questions or need a refresher, please refer to our online video library at [northernbrewer.com](http://northernbrewer.com), or contact us at (800) 681-2739.

## MINIMUM REQUIREMENTS

- A Northern Brewer Starter kit with fermenting, siphoning, and bottling equipment
- A Northern Brewer 3 Gallon BIAB all grain system
- A kettle with a capacity of at least 7 gallons
- A 3 gallon carboy, with bung and airlock, to use as a secondary fermenter (you may choose to skip the secondary fermentation and add an additional week to primary fermentation before bottling)
- Approximately one case of pry-off style beer bottles, or a 3 gallon keg

## BREWING PROCEDURE

### MASHING

1. Crush the grain in a mill (if not ordered pre-crushed).
2. Collect water in boil/mash kettle. For most 3-gallon recipes, start with 5.5 gallons of good-quality drinking water. It's easier to adjust after the boil if the final wort volume is under 3 gallons than vice versa.
3. Heat water to 157-159° F. Turn off the burner.
4. Line the kettle with the mesh bag. Be careful—the water and the kettle are hot!
5. Pour in the grist, stir. Slowly add the grist (crushed grain) to the mesh bag, immersed in the water. Stir well to mix, breaking up any clumps of grist. The mixture of grist and hot water is now called the mash.
6. Measure mash temperature. The temperature of the mash should stabilize within 1-2 degrees of 149° F. If it is cooler than that, apply low heat to the kettle while stirring the mash to raise the temperature. If it is too warm, add cool water, a couple cups at a time, stirring and measuring after each addition. When the mash temperature is stabilized, cover the kettle and let the mash rest.

### LAUTERING

9. Remove & drain the grist. Carefully lift the mesh bag out of the kettle—the grist, liquid, kettle, and bag will be hot! Let the bag drain into a bucket or spare kettle—any collected wort can be added back to the wort in the boil kettle. The liquid remaining in the kettle is the preboil wort—for most recipes, there should be approximately 4 gallons at this point.

## UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory (note: grain malts will be blended in the same bag!)
- Contact us immediately if you have any questions or concerns!

## QUESTIONS DURING BREW DAY?

- Customer service phone: (800) 681-2739
- Customer service email: [info@northernbrewer.com](mailto:info@northernbrewer.com)
- Live chat at [www.northernbrewer.com](http://www.northernbrewer.com) (during business hours)

### BOILING AND BEYOND

10. Bring the wort to a boil. Boil 60 minutes with additions as specified by the recipe.
11. Cool the wort. For a full-volume boil we highly recommend use of a wort chiller.
12. Pitch yeast, ferment, package, and enjoy! Please refer to the fermentation temperatures and suggested timeline recommended above.