

# TWISTED ENKEL BLONDE (All Grain)

Official NORTHERN BREWER Instructional Document

Brought to you by Northern Brewer Retail #1 in St. Paul, this crisp monastic session brew is made in the tradition of an Abbey Enkel (aka "Single," but you might also know it as "Blonde," "5," or "6"). Twisted Enkel is light-bodied and straw colored, with a modest alcohol content and judicious hopping that makes it equally suitable for handing out to pilgrims staying outside your cloister or for general thirst-quenching duty on a hot day. A small finishing addition of Saaz hops lends a subtle floral character, while Wyeast's Belgian Abbey ale yeast brings massively fruity flavor and a light spicy aroma to the glass.

**BREWER'S NOTES:** "For those who like Belgian blondes with a little spice, add 1 teaspoon to 1 ounce of uncrushed coriander at flameout. Enjoy while laughing at your neighbor drinking MGD on his porch."

OG 1.040 Ready: 4 weeks

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 7 lbs. Belgian Pilsner
- 0.75 lbs Belgian Cara 8
- 0.25 lbs Biscuit malt

## BOIL ADDITIONS & TIMES

- 1 oz Hersbrucker @ 60"
- 0.5 oz Saaz @ 60"
- 0.5 oz Saaz @ 5"

## YEAST

- Wyeast 1214 Belgian Abbey Ale. Temperature Range: 68-78°F. Priming Sugar 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 168° F for 5 minutes

## BOIL ADDITIONS & TIMES

1 oz Hersbrucker @ 60"

0.5 oz Saaz @ 60"

0.5 oz Saaz @ 5"

## YEAST

Wyeast 1214 Belgian Abbey Ale. Temperature Range: 68-78°F.