

Stumbling Monk

Abt 12 Style Belgian Ale

Source: Brian Butenschoen

Ingredients:

10 lbs Light Dry Malt Extract
1 lb Amber Dry Malt Extract
1 jar Belgian Dark or D2 Candi Syrup
12oz Cara-Munich Malt
12oz Crystal 60L Malt
4oz Belgian Special B Malt
2oz Carafa II Malt
2oz Styrian Goldings Hop Pellets
(Bittering)
Wyeast 1762 – a starter is required
(see Steinbart sheet on making starters)
White Labs 099, or Champagne Yeast (for
finishing fermentation)

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Styrian Goldings)
- Boil for 90 minutes
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well, or oxygen is recommended)
- Pitch yeast and ferment at 68°F to 70°F during primary fermentation.
- Rack to secondary and pitch second yeast (White labs 099 or Champagne)
- Ferment at 75°F until a final gravity of 1.025 is reached.

Special Note:

Making high alcohol beers, such as this one, takes patience. Fermentation and conditioning times will be much longer than that of a standard beer. This beer should be aged in bottles or kegs for at least 2 months before drinking, but will not fully mature for 6 to 12 months.



Questions About This Recipe?

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