



IT'S A TRAP !

Style: Belgian Specialty Ale – Similar to La Trappe Quadrupel

Copper colored with an off-white head. A nice aroma of spice and nutty, malty esters. The taste is mild and pleasantly bitter with a spicy aftertaste.

Batch Size: 5 Gal
OG: 1.098-1.100
FG: 1.020-1.021
IBU: 24
SRM: 21
ABV: 10%

Recipe CK00015

GRAINS

1 lb. Caramel 60L
4 oz. Biscuit Malt
4 oz. Aromatic Malt

EXTRACTS/ADJUNCTS

12 lb. Light LME
2 lb. Light Candi Sugar

1 tsp. Bitter Orange Peel (15 min.)
1/2 tsp. Coriander Seeds-crushed (15 min.)
1 Whirlfloc Tablet (15 min.)

1/2 tsp. Bitter Orange Peel (3 min.)
1/2 tsp. Coriander Seeds-crushed (3 min.)

HOPS/SPICES

.8 oz. Northern Brewer (60 min.)

1/2 oz. Styrian Golding (15 min.)

1/2 oz. Styrian Golding (3 min.)

YEAST: 1st choice - WLP530 Abbey Ale Yeast

2nd choice – WLP570 Belgian Golden Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.