



# **SHAINDUH 12**

**Style: Belgian Dark Strong Ale – Similar to Abt 12 & Westvleteren 12**

Batch Size: 5 Gal  
OG: 1.084 - 1.086  
FG: 1.013 - 1.015  
IBU: 36  
SRM: 22  
ABV: 9.5%

Recipe CK00088

## **GRAINS**

14 oz. Cara 45  
7 oz. Biscuit Malt  
5 oz. Aromatic Malt  
3 oz. Special B Malt

## **EXTRACTS/ADJUNCTS**

6.6 lb. Munich LME  
1 lb. Dark Candi Sugar (10 min.)  
8 oz. Clear Candi Sugar (10 min.)  
  
3.3 lb. Munich LME (1 min.)  
  
1 Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

1/2 oz. Northern Brewer (60 min.)  
  
1 oz. Styrian Goldings (20 min.)  
1/2 oz. Hersbrucker (20 min.)

**YEAST: 1<sup>st</sup> choice** – SafAle Abbey

**2<sup>nd</sup> choice** – WLP500 Abbey 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.