



DARK HORSE AMBER ALE

Style: Belgian Specialty Ale – Similar to Rare Vos

Amber colored with a creamy, beige head. It has a malt and spicy orange aroma and a nutty finish.

Batch Size: 5 Gal
OG: 1.072-1.073
FG: 1.013
IBU: 27
SRM: 17
ABV: 7.6%

Recipe CK00005

GRAINS

7 oz. Caramel 60L
4 oz. Aromatic Malt
1 oz. Chocolate Malt

EXTRACTS/ADJUNCTS

9.5 lb. Light LME
1 lb. Light Candi Sugar

1/2 tsp. Paradise Seeds (15 min.)

1 Whirlfloc Tablet (15 min.)

1/2 tsp. Paradise Seeds (3 min.)

HOPS/SPICES

2 oz. Styrian Golding
(60 min.)

2/3 oz. Styrian Golding (15 min.)

1/2 oz. Czech Saaz (3 min.)

YEAST: 1st choice WLP530 Abbey Ale Yeast

2nd choice – WLP500 Trappist 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.