



**BRIESS**<sup>®</sup>

MALT & INGREDIENTS Co.

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## Belgian Ale LA

Recipe for 5bbl

**Description:** The smooth flavor of the Caracystal<sup>®</sup> Wheat Malt really comes through in this surprisingly low alcohol Belgian Ale. Recipe developed by Briess President/COO Gordon Lane, summer 2009.

Quantity	Ingredient
66.8%	Briess White Wheat Malt
24.1%	Briess Caracystal <sup>®</sup> Wheat Malt
5.3%	Briess Aromatic Malt
3.8%	Cane Sugar
	Wyeast 1762 Belgian Abbey II

### Total boil time = 90 minutes

60 minutes: Willamette Pellets

### Fermentation

68° F increase to 72° F over four days

### Specs:

1. Original Gravity: 1.031 (7.86° Plato)
2. Final Gravity: 1.010
3. IBUs: 7.8