



# BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

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## Fall Ale

Recipe for 5 US gallons (19L)

**Description:** This amber/brown Belgian-inspired ale has a distinctly nutty, biscuity warmth perfect for cooler weather.

Quantity	Ingredients	Comment
5 lbs	Briess CBW® Golden Light LME	
1 lbs	Briess 6-Row Brewers Malt	
6 oz	Briess Caramel Malt Malt 60L	
8 oz	Briess Bonlander® Munich Malt	
10 oz	Briess Victory® malt	
4 oz	Briess Carpils® Malt	
1 tsp	Irish Moss	15 min boil time
0.75 oz.	Fuggles Palletized Hops (5%AA hop)	45 min boil time
0.25 oz.	Fuggles Palletized Hops (5%AA hop)	15 min boil time
0.5 oz.	Fuggles Palletized Hops (5%AA hop)	1 min boil time
1 vial	WLP515 Antwerp Ale	

### Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 152-158° F for 45 minutes.
2. Add Briess CBW® Golden Light LME and bittering hops and bring to a boil for 30 minutes.
3. Add Irish Moss and second hops. Boil 15 more minutes.
4. Add final hops and remove from heat.
5. Cool to 70° F, oxygenate wort and add 1 vial WLP515 yeast.

### Fermentation:

Primary: 10 Days at 65°F  
Secondary: 4 Days at 35°F  
Bottle condition

Original Gravity:	1.052	Final Gravity:	1.014
Alcohol by wt:	4.0%	Alcohol by vol:	4.9%
IBU:	18	Color(Lov):	14-16