

Chanterelle Belgian Ale

BEER STYLE

RECIPE TYPE	Partial Mash
BATCH SIZE	5g
BOIL TIME	60min
START DATE	
COLOR	10 SRM
BITTERNESS	27 IBU
ALCOHOL	7%

FERMENTATION

YEAST PITCHING TEMP		
ORIGINAL GRAVITY	1.071	
FINAL GRAVITY	1.018	
PRIMARY FERMENTATION	Days	xxF
SECONDARY FERMENTATION	Days	xxF

BREW NOTES

Steeped grains for 30 minutes at 155. Added malt extract and brought to boil, then did hops as scheduled.

Soaked 1/3lb chanterelles in about a pint of vodka for a month and added that at bottling

INGREDIENTS

Fermentables

Amount	Fermentable	Use
5 LB	Golden Light DME	Boil
2 LB	Amber DME	Boil
1 LB	Belgian Carapils	Steep
.5 LB	Caramel Malt 40L	Steep
.5 LB	Caramel Malt 10L	Steep

Hops

Amount	Hop	Time
.75 oz	German Spalt	60m
1.5 oz	Styrian Golding	30m
1.5 oz	Styrian Golding	10m
.5 oz	Cascade	1m
.3 oz	German Spalt	1m

Yeasts

Name	Product Number
Belgian Abbey II	Wyeast 1762

TASTING

DATE	NOTES
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belgian, specialty, ale

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