



Chimay Red

Ingredients:

Malt Base 7 lbs DME OR 8.4 lbs LME, 1 LB Candy Sugar

Specialty Grains 1/4 lb. Aromatic, 1/2 lb. Cara-Munich, 1OZ Cafafa 1

Hops: 2 oz Tettnang (Boiling), 1 oz Hallertau Hersbrucker (Finishing)

Other 3 Hop Sack, 5 oz. Priming Sugar, Bottle Caps

Suggested Yeast : White Labs Belgian Abbey, 1 Pack Montrachet Yeast (bottling)

Instructions:

1. Remove **Crushed Grains** and add to a minimum of 1.5 Gallons of water. Bring temp to between 152°F – 158°F (Hold for 30 min.)
2. Sparge (rinse) with 2 gallons of 170°F water into brew pot. Add **Malt extract and Candy Sugar**, stir well to dissolve. Bring to a boil, add **Tettnang Hops**, and continue boil for 55 min. Add **Hallertau Hops**, and boil for 5 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, pitch yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 62-67 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, add Montrachet Yeast and let clear for approx. 14 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 62-67 degrees for 14 days minimum.

S.G. 1.068 - 1.072
F.G. 1.018