

ABBAYE

BELGIAN-STYLE ALE YEAST
Saccharomyces cerevisiae

RECIPES

LALBREW® ABBAYE - BELGIAN PALE 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.1
Mashing in Liquor	29
Lauter	0
Sparge Liquor	10
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

MALT

Original Gravity/Plato	1.0654	16.0
BME (premised)	0.800	
Colour (Lovibond)	5 to 8	

EXTRACT (KG): 4.60

WEIGHT OF MALT (KG)

Pale	3.96
Wheat	1.48
Vienna	1.84
TOTAL	7.27

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale	0.550	0.800	0.640	3.1	2.4
Wheat	0.200	0.780	0.624	3.0	0.8
Vienna	0.25	0.78	0.624	4	1.4
TOTAL					4.6



TEMPERATURE

	°F	°C
Conversion Temp	153	67.0
Strike Temp	165	73.8
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 5

IBUs: 30

Irish Moss @ 30 min before knock-out: 1.5 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Hallertau M.	0.040	60.00	0.200	0.600	18.00	61
Hallertau M.	0.040	30.00	0.150	0.200	6.00	27
Hallertau M.	0.040	15.00	0.100	0.100	3.00	20
Hallertau Blanc	0.090	5	0.050	0.050	1.50	9
Hallertau Blanc	0.090	whirlpool	0.050	0.025	0.75	5
					TOTAL	122



STEP 4

YEAST

Yeast Type/Number	LalBrew® Abbaye Ale
Fermentation Temp	23°C



NOTES

• Non-filtered