



KegLand

WHAT IS IN THE KIT:



1 x FRESH³ Lager (Fresh Wort Kit)
2 x LalBrew - Abbaye Belgian Style
Ale Yeast

Beer Belly Belgian Ale

For those who dabble in the Belgian world of Blondes, Dubbels, Trippels and Quad Trappist Style Behemoth brews. The Beer Belly Belgian Ale packs a punch of that classic Belgian flavour with some awesome new world European hop back bone.

BREW SPECIFICATION

Volume	15 litres
IBU's	34
OG	1.068
FG	1.012
ABV	7.5%
Colour	12.2 EBC

INSTRUCTIONS:

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage instructions.

2 ADD FRESH³ LAGER (FRESH WORT KIT) TO FERMENTER

Open the lid and sanitise the neck of your Fresh³ Lager Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew. Super Kill Ethyl Sanitiser is ideal for this. Pour the entire contents of your room temperature NEIPA Fresh Wort Kit into your fermenter. No additional water is required to be added to the fermenter.

3 PITCH THE YEAST

Ideally, the temperature of the wort should be 24 °C or less before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the wort has cooled down to below 24 °C.

Ensure that the lid remains on the fermenter as much as possible and the thermometer is sanitised prior to each measurement to avoid contamination of your beer. Add the entire contents of both LalBrew Abbaye Belgian Style Ale Yeast sachets to your fermenter and by gently sprinkling the yeast across the top of the wort. If desired, the wort can be gently stirred after 20 minutes or so.

4 FERMENT YOUR BEER

If you are using temperature control, the ideal schedule for this beer is 18°C for the first 24 hours, then raise 1°C every 24 hours until you reach 25°C. Maintain temperature at 25°C until fermentation is complete.

The higher the temperature during fermentation, the more esters and phenols will be produced, which are an important part of the Belgian character.


Maintaining 18-20°C for the first 24 hours is vital to avoid unwanted off flavours however.

If you do not have temperature control, try to maintain the fermentation at between 18°C - 24°C until fermentation is nearly complete, at which stage the fermenter can be moved somewhere warmer for the diacetyl rest.

The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it!

There is general consensus that most Belgian styles should not be fermented under pressure, as pressure fermentation generally reduces ester production and this is not desirable in these types of beers. If you wish to ferment under pressure we would recommend no more than 10-12psi. Adding pressure once fermentation is complete to enable transferring to a keg is fine however.

This recipe does not involve a dry hop stage. However, if you wanted a hoppier beer with a punchier aroma you could add dry hops after the diacetyl rest stage or once fermentation is complete (as verified by hydrometer readings over three consecutive days).



MY RATING:
1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
beer@kegland.com.au

6 KEG/BOTTLE/CAN YOUR FINISHED BEER

Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring.

To determine that fermentation has finished, check the gravity over three consecutive days. If it is stable across three consecutive days then fermentation is done and the beer can be safely transferred to your bottles, cans or keg.

Do not transfer until fermentation is complete.

Bottling your beer: Use KegLand Amber Glass Bottles with Swing/Flip Top Lids (KL20947) or KegLand Amber PET Bottles with Screw Caps (KL19866 or KL19859). Please refer to our detailed beginners guide for bottling from a fermenter here:

<https://www.kegland.com.au/blog/post/a-beginners-guide-to-bottling-homebrew>

Kegging your beer: We would suggest carbonating and dispensing at 10-12 psi at 2°C for best results. Refer to our detailed beginners guide for kegging from a fermenter here:

<https://www.kegland.com.au/blog/post/how-to-keg-your-beer-a-basic-guide>

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here:

<https://www.kegland.com.au/blog/post/how-to-can-your-beer-a-beginners-guide>

These sorts of beers can be enjoyed as soon as they're carbonated, but they will really benefit from a few weeks of aging. During this time the flavours will meld together better and smooth out.