

Basic Beer Recipe



Voyageur Trappist Ale

Voyageur Trappist Ale is a copper to dark amber special Belgian ale of high gravity, fruity, with a spiciness characteristic of the style. It has a slight acidity unique to this style of ale. This kit contains: 9.3# Gold malt extract, 1# Brown Sugar, 1 oz. Northern Brewer hops, 1 oz. Styrian Goldings hops, and steeping grains 1# Cara 20 malt and 4oz of Black malt.

Directions Note: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed adjunct grain into the grain sack and place into 6 quarts of cold water. Bring to 150F., hold at that temp for 25 minutes, then take out the grains. Drain well. Bring wort to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) and the brown sugar into the hot water. (The extract may pour more easily from the bag if you first place it into a saucepan of hot (170°F) water for ten minutes prior to pouring).
3. Add 1 oz of Northern Brewer hop pellets and boil the water and malt mixture (called wort) for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil.
4. Add ½ oz of Styrian Goldings hop pellets and 1 tsp of Irish Moss and boil 13 additional minutes. Add ½ oz of Styrian Goldings hop pellets and boil an additional 2 minutes. Turn off heat.
5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
6. Fill the fermentor with 3¾ gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the fermentor. Top up to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Instructions are on the yeast package.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 55°-75°F for ~14 days. If doing a double stage fermentation, syphon the beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow). If in ~14 days the beer appears to have ceased fermentation, it may be bottled.
9. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.

Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized plastic fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
10. Store upright at room temperature for ~14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.

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