La Fin Du Monde

Literally meaning "The End Of The World", this beer is a clone of the Quebec (Belgian) Triple ale now found on the shelves of better beer stores in the Northwest. It is a high alcohol beer (about 9%), light in color, lightly hopped but not overly sweet. We use amylase enzyme with the yeast to increase fermentable sugars and Belgian Abbey yeast to give this beer a unique spicy and citrusy character.

OG: 1.090  FG 1.020  ABV 9%

Extract Recipe:
10 lbs Extra Light Dry Malt Extract
1 lb Clear Candi Sugar
1/2 lb Biscuit Malt
1/2 lb Aromatic Malt
3 oz Saaz Hops 11 HBUs (Boiling) 60 min
1/2 oz Saaz Hops (Flavor) 15 min
1/2 oz Saaz Hops (Aroma) 2 min

Wyeast Belgian Abbey Yeast
1 tsp Amylase Enzyme

For Bottling:
1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and Clear Candi Sugar.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (3 oz Saaz)
- Continue boiling for 45 mins then add 1/2 oz of Saaz hops.
- Continue boiling for 13 mins then add 1/2 oz of Saaz hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40º).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70º. Aerate the wort(shaking works well).
- Ferment at 65º to 70º for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:
18 lbs Belgian Pilsner Malt or 2 Row Malt
1/2 lb Biscuit Malt
1/2 lb Aromatic Malt

Infusion Mash at 152º for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70º. Pitch the yeast and aerate. Follow the fermenting schedule above.