



Belgian ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

BELGIAN ALE

SUGGESTED YEAST

White Labs: WLP500 Monastery
Wyeast: 1214 Belgian Abbey
Imperial: B48 Triple Double
Omega: OYL024 Belgian Ale
CellarScience Dry: MONK
Fermentis Dry: Safbrew S-33

LME KIT

- 7 lbs Pilsner Liquid Extract

DME KIT

- 6 lbs Pilsner Dry Extract

ALL-GRAIN KIT

- 10 lbs Pilsner

HOPS

- 1 oz Perle – Boil 60 min
- 1 oz Czech Saaz – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min
- 1 lb Clear Candi Syrup – Boil last 10 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT255

BELGIAN ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 151°F. Add the Candi Syrup during the last 10 minutes of the boil. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

BELGIAN ALE KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.049–53

ACTUAL O.G.

SRM: 4

IBU'S: 32

EST. ABV %: 5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!