



Abbey Brown Leffe Brune Recipe Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19865

This recipe is our 'Kit Tin' take on a famous Belgium Abbey beer – the Leffe Brune. This beer is a dark brown ale and is rich and malty, with a slightly bitter 2nd palate. This recipe is a great introduction to experimenting with hops, grains and wet malts for the beginner or 'kit tin' brewer.

Ingredients:



Dextrose
Brewing Sugar
400g



Mangrove Jack's
M47 Belgian
Abbey Yeast



Morgans
Finishing Hops
Saz



Chocolate Grain
Cracked
150g









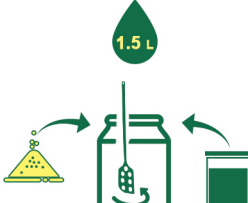






Coopers
Liquid Malt
Light



Coopers
European
Lager

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard the yeast supplied under the beer kit tin lid and sit the beer kit tin along with the Malt tin in hot water for 10 minutes to loosen contents
-  Boil 2L of water in kettle
-  Steep Cracked Grain in 1.5L jug of boiled water for 15 minutes
-  Steep Finishing Hops teabags in 500ml cup of boiled water for 10 minutes
-  Re-boil 2L water in kettle
-  Add 1.5L of boiled water to fermenter with Beer Kit Tin contents, Malt Tin contents and Dextrose and stir vigorously to thoroughly dissolve
-  Pour 250mls boiled water into both the Beer Kit tin and the Malt tin and stir to dissolve the remaining contents, then add to the fermenter
-  Strain steeped grain liquid into the fermenter and rinse grain with cold water (do not add grain to the fermenter)
-  Add Finishing Hops teabags and steeped water to the fermenter
-  Add water to fermenter to 22.5L and test temperature – make sure it is between 18-26 degrees before pitching yeast
-  Take Hydrometer reading and pitch 10g Mangrove Jack's M47 Belgian Abbey Yeast and stir gently
-  When fermentation is finished check with hydrometer and bottle as per normal.

N.B. If kegging, add 200g of Dextrose at step 7

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