

DK BELGIAN PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

DK is copper colored with a rocky white stand of froth and, at 5% abv, it's engagingly drinkable. Lucid levels of bright malt supported by kettle additions of nothing but Saaz hops and overlaid with yeast-derived complexity. Fruity with spicy overtones, hopped to balance, finishing malty but dry with a hint of toast and hop bitterness, entirely accessible but packed with intriguing layers of flavor. This everyday ale is just enough like other styles you've had to make it seem a little familiar, but at the same time it's like nothing else, either.

OG 1.048 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs. Belgian Pilsner malt
- 2.5 lbs. German Vienna
- 0.5 lbs. Belgian Caramunich
- 1 oz. Debittered Black Malt

BOIL ADDITIONS & TIMES

- 1.75 oz. Saaz (60 min)
- .25 oz. Saaz (15 min)

YEAST

- **WYEAST #3655 BELGIAN SCHELDE.**
OPTIMUM TEMPERATURE: 65-72°F

MASH SCHEDULE OPTION A:

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158° F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE OPTION B:

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.75 oz. Saaz (60 min)

.25 oz. Saaz (15 min)

YEAST

WYEAST #3655 BELGIAN SCHELDE. Optimum temperature: 65-72°F