

LA FIN DU PISTOLES (All Grain)

Official NORTHERN BREWER Instructional Document

What would happen if you set up two great but quite different beers from a Belgo-Canadian brewery and took aim at a mark halfway between? The intrepid David Kelley, Milwaukee Asst. Manager, set out to do just that. What we are left holding here in this unmarked brown bottle appears to be a singularity on the continuum between a Tripel and a Belgian strong dark: a Belgian strong amber ale.

Fin du Pistoles opens with an extremely complex bouquet of dried fruit (apricot, figs, and dates) overlaid with resin-spice from noble hops and phenols and tropical esters aplenty from fermentation. The flavor builds on the aroma notes with heavy malt and impressions of Cointreau and Assam tea. Despite a slightly oily mouthfeel and very rich body, the mouth tingles with a dry prickle of spice and CO₂ as the beer whooshes to a finish that is far sprightlier than you would ever suspect given the high OG and low bitterness of the recipe. Its very considerable alcohol content remains well-hidden the whole time.

OG 1.072 READY: 2 MONTHS

Suggested fermentation schedule:

- 2 weeks primary at 66-68 F; 2-4 weeks secondary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs. Belgian Pilsner
- 0.5 lbs Special B
- 0.25 lbs Briess Carapils
- 0.25 lbs Weyermann Caramel Wheat

BOIL ADDITIONS & TIMES

- 1 oz. Tettnang (60 min)
- 1 oz. Hersbrucker (60 min)
- 0.5 oz. Tettnang (30 min)
- 0.5 oz. Tettnang (at the end of the boil, 0 min)
- 1 lb dark candi sugar (at the end of the boil, 0 min)

YEAST

- **WYEAST 3864 CANADIAN/BELGIAN ALE.**
Temperature Range: 65-80°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Tettnang (60 min)

1 oz. Hersbrucker (60 min)

0.5 oz. Tettnang (30 min)

0.5 oz. Tettnang (at the end of the boil, 0 min)

1 lb dark candi sugar (at the end of the boil, 0 min)

YEAST

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