

# LE PERE NOIRE (All Grain)

Official NORTHERN BREWER Instructional Document

Team St. Paul was inspired by a secular Abbey Dubbel from northern Belgium (this kit's working title was Le Brown Donkey). Le Pere Noire pours a hazy chocolate with a stoutlike tan head holding down a strong malty nose and stone fruit aromatics. Expect prominent malt in the flavor with overtones of dark caramel and prune; thanks to the Leuven ale yeast, it hits spicy high notes before gliding away on a dry, slightly coffeish finish.

Coming in a bit shy of 7% abv, this Belgian strong dark is an ideal shoulder-season beer: warming enough for a cool spring or fall evening, but crisp enough to hang with your grilled goods (Memphis style smoked ribs!) come summer. Sock a case away for rediscovery next winter – it will lean out and evolve with age. Le Pere is a crowd pleaser, but be careful not to get too pleased – that 7% abv is well-hidden.

**BREWER'S NOTES:** "For those who like Belgian blondes with a little spice, add 1 teaspoon to 1 ounce of uncrushed coriander at flameout. Enjoy while laughing at your neighbor drinking MGD on his porch."

## OG 1.064 READY: 8 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2-4 weeks secondary;
- 2 weeks bottle conditioning

## MASH INGREDIENTS

- 7 lbs Belgian Pilsner
- 4.5 lbs German Munich 20 EBC
- 0.75 lbs Special B
- 0.5 lbs English Dark Crystal
- 0.5 lbs Kiln Coffee malt

## BOIL ADDITIONS & TIMES

- 1 oz Hersbrucker @ 60"
- 1 oz Saaz @ 60"

## YEAST

- **WYEAST 3538 LEUVEN PALE ALE.**  
Optimum temp: 60-75 F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 168° F for 5 minutes

## BOIL ADDITIONS & TIMES

1 oz Hersbrucker @ 60"

1 oz Saaz @ 60"

## YEAST

Wyeast 3538 Leuven Pale Ale.

Optimum temp: 60-75 F.