

TWISTED ENKEL BLONDE (All Grain)

Official NORTHERN BREWER Instructional Document

Brought to you by Northern Brewer Retail #1 in St. Paul, this crisp monastic session brew is made in the tradition of an Abbey Enkel (aka "Single," but you might also know it as "Blonde," "5," or "6"). Twisted Enkel is light-bodied and straw colored, with a modest alcohol content and judicious hopping that makes it equally suitable for handing out to pilgrims staying outside your cloister or for general thirst-quenching duty on a hot day. A small finishing addition of Saaz hops lends a subtle floral character, while Wyeast's Canada/Belgium ale yeast brings bready and fruity flavor and a light pear aroma to the glass.

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 1.040 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 7 lbs. Belgian Pilsner
- 0.75 lbs Belgian Cara 8
- 0.25 lbs Biscuit malt

BOIL ADDITIONS & TIMES

- 1 oz Hersbrucker @ 60"
- 0.5 oz Saaz @ 60"
- 0.5 oz Saaz @ 5"

YEAST

- **WYEAST 3864 CANADIAN/BELGIAN ALE.**
Temperature Range: 60-75°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 168° F for 5 minutes

BOIL ADDITIONS & TIMES

1 oz Hersbrucker @ 60"

0.5 oz Saaz @ 60"

0.5 oz Saaz @ 5"

YEAST

Wyeast 3864 Canadian/Belgian Ale.
Temperature Range: 60-75°F.