



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

## BIERE AU HASARD BELGIAN SPECIALTY ALE

**OG:** 1.058                      **Color:** 9.6 SRM  
**FG:** 1.009                      **ABV:** 6.3%  
**IBU:** 33.4

Extract	Weight	Percent
Pilsner LME	7lbs	73.7
Corn Sugar	1lb	10.5

Steeping Grains	Weight	Percent
CaraMunich 45°L	1.5 lbs	15.8

Hops	Weight	IBU
Hallertau, 60 min	2oz	29.5
Styrian Celia, 15 min	1oz	3.9
Styrian Celia, 0 min	1oz	0
Styrian Celia, Dry Hop	2oz	0

### Yeast

White Labs Belgian Ale WLP510, or Wyeast Belgian Ardenes 3522

**BRETTANOMYCES** - White Labs Brettanomyces Bruxellensis WLP650 or Wyeast Brettanomyces Bruxellensis 5112. Add Brett to secondary and hold for 1 month then add dry hops for 1 week.

### Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 34B - Mixed-Style Beer

This is a catch-all category for any Belgian-style beer not fitting any other Belgian style category. The category can be used for clones of specific beers (e.g., Orval, La Chouffe); to produce a beer fitting a broader style that doesn't have its own category; or to create an artisanal or experimental beer of the brewer's own choosing (e.g., strong Belgian golden ale with spices, something unique). Most exhibit varying amounts of fruity esters, spicy phenols and/or yeast-borne aromatics. Aromas from actual spice additions may be present. Hop aroma may be none to high, and may include a dry-hopped character. Malt aroma may be low to high, and may include character of non-barley grains such as wheat or rye. Some may include aromas of Belgian microbiota, most commonly Brettanomyces and/or Lactobacillus. No diacetyl.

Some styles falling into this classification include:

- Blond Trappist table beer
- Artisanal Blond
- Artisanal Amber
- Artisanal Brown
- Belgian-style Barleywines
- Trappist Quadrupels
- Belgian Spiced Christmas Beers
- Belgian Stout
- Belgian IPA
- Strong and/or Dark Saison
- Fruit-based Flanders Red/Brown

**Commercial Examples:** Orval; De Dolle's Arabier, Oerbier, Boskeun and Stille Nacht; La Chouffe, McChouffe, Chouffe Bok and N'ice Chouffe; Ellezelloise Hercule Stout and Quintine Amber; Unibroue Ephemere, Maudite, Don de Dieu, etc.; Minty; Zatte Bie; Caracole Amber, Saxo and Nostradamus; Silenrieu Sara and Joseph; Fantôme Black Ghost and Speciale Noël; Dupont Moinette, Moinette Brune, and Avec Les Bons Voeux de la Brasserie Dupont; St. Fullien Noël; Gouden Carolus Noël; Affligem Noël; Guldenburg and Pere Noël; De Ranke XX Bitter and Guldenberg; Poperings Hommelbier; Bush (Scaldis); Moinette Brune; Grottenbier; La Trappe Quadrupel; Weyerbacher QUAD; Bière de Miel; Verboden Vrucht; New Belgium 1554 Black Ale; Cantillon Iris; Russian River Temptation, and many more.

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
8lbs Belgian Pilsen Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Reduce bittering hops to 1.5oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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