



Rockport 8

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Belgian Dark Strong Ale

Dark, rich, complex, and dangerous! This Belgian style dark strong ale is reminiscent of the famous Rochefort 8.

OG=1.078, F.G.=1.016, ABV=8.2 IBU=21

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

- 13.5 lb. Bestmalz Best Pilsen
- .5 lb. Briess Cara Munich
- .5 lb. Briess Cara Vienna
- .5 lb. Briess Caramel Munich 60L
- .25 lb. Dingamans Biscuit
- .25 lb. Briess Chocolate malt

Extracts:

- 1 lb. Dark Belgian Candi sugar D-180 (15)

Hops:

- 1.5 oz. Hallertau Mittelfruh (60min)
- 1 oz. Styrian Golding (5min)
- .5 oz. Hallertau Mittelfruh (5min)

Yeast:

- 1st choice Wyeast- 1762 Belgian Abbey II (65-75°F)

Bottling Primer:

- 5 oz. Corn Sugar

BREW DAY

- Mash 151°F (66°C) for 60 min.
- Sparge to achieve 6.5
- Boil for 1 hour.
- 5.5 ending kettle volume
- Ferment at 65-75°F (18-23°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation. Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Belgian Candi Sugar:

At the beginning of the boil, add the entire pack of D180 Belgian dark Candi Syrup into the boil kettle. To avoid scorching, do your best to fully dissolve before applying direct heat.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	

High gravity beers require additional yeast, please make an appropriate yeast starter, or purchase an additional yeast package.

We recommend an 8-gallon primary fermenter or the use of a "blow-off" tube with your air-lock.