

# Abbey Noel

## Extract:

7lbs Munich extract  
1lb dry Pilsner malt extract  
½ lb Caravienne malt  
¼ lb Caramunich malt  
¼ lb Light British Chocolate malt  
2 oz Carafa Spezial  
1 oz El Dorado hops  
1 Whirlfloc tablet  
1/2 oz Sweet Orange peel  
Spices: ½ oz Coriander seed, 1/8 tsp.seeds of  
paradise, ,1/2 tsp. Pink peppercorns crushed.  
1 lb of Demerara sugar  
1 pk Safbrew Abbaye yeast

- Place grains in a steeping bag and steep in 3 gallons of water at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add ½ oz of El Dorado hops.
- Boil 30 minutes.
- Add the last ½ oz of hops for 30 more minutes.
- Last 15 minutes add orange peel and Whirlfloc
- In the last 5 minutes add the rest of the spices and sugar. Chill the wort in an ice bath or use a wort chiller. Add water to make 5 gallons
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68° F for primary (about 10 days)
- Rack to secondary fermenter. Stabilize for another 10 days to two weeks.
- Bottle when the gravity does not drop for at least five days.

## All Grain:

5 lbs 2-row  
6lbs Munich 10L  
½ lb Carrvienne  
¼ lb Caramunich  
¼ Light British choc  
1/8lb Carafe SpezialI  
Mash in with 15.5 quarts of water at 159  
rest at 148 for 1 hour Sparge out 6.5  
gallons and proceed with the boil as  
described above.



## Questions About This Recipe?

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