

# La Fin Du Monde

Literally meaning "The End Of The World", this beer is a clone of the Quebec (Belgian) Triple ale now found on the shelves of better beer stores in the Northwest. It is a high alcohol beer (about 9%), light in color, lightly hopped but not overly sweet. We use amylase enzyme with the yeast to increase fermentable sugars and Belgian Abbey yeast to give this beer a unique spicy and citrusy character.

OG: 1.090 FG 1.020 ABV 9%

Extract Recipe:

10 lbs Extra Light Dry Malt Extract  
1 lb Clear Candi Sugar  
1/2 lb Biscuit Malt  
1/2 lb Aromatic Malt  
3 oz Saaz Hops 11 HBUs (Boiling) 60 min  
1/2 oz Saaz Hops (Flavor) 15 min  
1/2 oz Saaz Hops (Aroma) 2 min

Wyeast Belgian Abbey Yeast

1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and Clear Candi Sugar.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (3 oz Saaz)
- Continue boiling for 45 mins then add 1/2 oz of Saaz hops.
- Continue boiling for 13 mins then add 1/2 oz of Saaz hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

18 lbs Belgian Pilsner Malt or 2 Row Malt  
1/2 lb Biscuit Malt  
1/2 lb Aromatic Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.