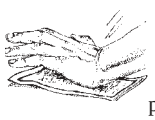
WILLIAM'S® BELGIAN TRIPLE

Your Brewing Area

Before brewing, select a brewing area that can get wet, like a kitchen or laundry room, and one that is free of excessive airborne bacteria (which can give beer a sour taste). Cats, dogs, birds, and blowing air are notorious for spreading airborne bacteria. Keep pets out of the brewing room, and avoid drafts.

Brewing Instructions



1. Remove the **Liquid Yeast Pack** (#1) and start, by breaking the inner seal. Shake to mix and let sit at room temperature for 1 to 7 days (usually 2 to 3 days) until the package swells to at least 1 1/2" thick. Once the package swells, it must be used within 3 days. **CAUTION** - Never use a package that does not swell to at least 1 1/2" thick! Check **williamsbrewing.com** or call 800-770-0620 for warranty information.

2. Prepare the wort (unfermented beer). Boil 4 to 5 gallons of water and cut open the **Malt Pouch** (the heavy unlabeled bag of syrup). Squeeze the malt syrup into the water, and stir until all the malt traces are dissolved from your spoon. Turn off the heat when the malt is stirred in, to prevent the malt syrup from scorching on the pot bottom. Now add the two **KCS** bags of brewing sugar and stir to dissolve.

3. Boil for 1 hour. Watch for boil overs, which are very likely when the pot first comes to a boil after adding the malt. Boil overs can be stopped by turning off the heat and stirring. Add the **KCH150** (flavoring hops) after 5 minutes of boiling, and **KCH050** (aromatic hops) after 55 minutes, 5 minutes before the end of the one hour boil. Stir to dissolve all malt and sugar traces.

4. After the 1 hour boil, let the hot wort cool in the covered pot until it drops below 85° F. Cooling generally takes 5 to 12 hours, and can be reduced to one hour or less (recommended) by placing the covered boiling pot in a water bath.

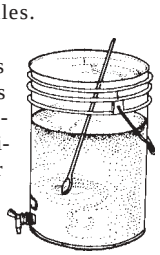
5. When cool, pour the wort into your sanitized primary fermenter, taking care to leave some of the silty brown 'trub' sediment behind in the pot. It is impossible to remove all the trub from the wort, because it is so silty. Removing some trub will result in a cleaner fermentation. Ideally, after you pour the cooled wort into the fermenter, this will result in about a half inch of trub sediment being left in the pot. It is not critical if you leave most of the trub in the pot, so just do the best you can and try to leave some behind. After adding the wort to the fermenter, add cold water if needed to make 5 gallons.

6. Shake the swollen yeast pack and cut open the top with sissors, pouring the yeast into the wort. Snap on the fermenter lid and fill the airlock 1/3 with water to seal.

7. In one to three days at room temperature (not below 60° F, ideally 65° to 70° F.) fermentation will begin, as evidenced by a foamy head rising on the surface of the beer. Let the beer sit sealed for a total of 7 days in the primary fermenter after adding the yeast to allow fermentation to largely finish before transferring to a secondary fermenter (a 5 gallon carboy or another 6 gallon bucket sealed with an airlock).

8. After 7 days of primary fermentation, transfer to your secondary fermenter and seal with an airlock. Leave in the secondary for another 15 days at a minimum of 68°F. and then check with a hydrometer to be sure the finishing gravity of 1.028 or less has been reached (finishing gravities vary from batch to batch, and yours may be a bit lower). If the gravity is above 1.028, stir beer gently with a sanitized spoon, reseal, and wait 5 more days before rechecking. **Warning** - never bottle before the full secondary fermentation time of 15 days has been reached and the final gravity has been reached or exceeded, to prevent overcarbonation and burst bottles.

9. When the finishing gravity has been reached and the beer has been in your secondary fermenter for at least 15 days, sanitize your Priming Tank and beer bottles or kegs (48 twelve ounce or equivalent needed). Transfer your beer from your Siphonless to your Priming Tank with the included tubing (avoid splashing). If you plan to bottle, *stir in the entire pack* of included **Priming Sugar** into the beer in the Priming Tank at this time. If you plan to keg your beer, *stir in only 1/2 cup* of the included priming sugar to the beer and discard the rest.



Once the fermented beer has been transferred into the Priming Tank, and the Priming Sugar has been thoroughly stirred in, it is time to bottle or keg. If bottling, fill each bottle to within an inch of its neck and cap. If kegging, fill each keg to 1 1/2" of its top hole, and seal.

10. For a traditional flavor, age in a dark area at 68° F minimum (ideally 70° F.) for the first 9 days to build carbonation, and then at a cooler 55° to 65° F. for 2 weeks before refrigerating and drinking. If beer is too cold during the first 9 days after capping, carbonation will not develop, so it is important to keep it at at least 68° F. for the first 9 days.

Common Questions

Question: I added the yeast 5 days ago and I don't see any bubbles in the airlock. Has the ferment started?

Answer: It is best not to rely on the airlock as an indicator of fermentation. Remove the airlock and stopper from the Siphonless Fermenter and peer inside at the inner walls of the fermenter - if there is a brown or green yeasty ring about an inch up from the beer level, the ferment has started, and your lid has an air leak in the seal (not serious).

Question: The airlock bubbled vigorously for 2 days and has now stopped. Has the ferment stopped?

Answer: This is normal. The peak of fermentation only lasts a day or two, and can be over in 1 to 2 days. After this point, it is often easier for the C02 in the fermenter to push itself out the lid seal rather than lift up the water in the airlock. If you are concerned, take a gravity reading with a hydrometer; the gravity will be very close to, or at, the finishing gravity specified in step eight. The beer is not ready to bottle at this point, however, and should be left the full 12 days to settle out.

Question: My beer has been bottled for 9 days, but does not have enough carbonation. What can I do to encourage the yeast to produce more carbonation?

Answer: Our kits are normally carbonated on the low side, to let the flavor of the malt and hop dominate, but carbonation can be too low if the bottled beer was stored below 65° F. for the first 9 days, the critical period when the yeast needs warm temperatures to eat the priming sugar in the bottle. Try moving the beer to a warmer area, and shaking each bottle a bit to get the yeast back in solution. Wait 12 more days after doing this before rechecking the carbonation level.

Question: My beer is overcarbonated. What did I do wrong?

Answer: You probably bottled too soon. You need to wait the full 15 days in the secondary and check the beer with a hydrometer to be sure a stable finishing gravity has been reached before bottling.

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Final Inspection by #5

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