

BELGIAN DARK STRONG

YEAST EXPIRES ON:

This kit has perishable yeast. Check to make sure the above expiration date has not been reached. If expired, order another pack of yeast from williamsbrewing.com (item Y81) before proceeding. (The date stamped on the pack is the production date, not the expiration date).

Brewing Instructions

1. Remove the liquid yeast pack and inspect its condition. If it is not swollen, smack it to break the inner pouch to start yeast incubation. Once it swells in 1 to 3 days, prepare your yeast starter kit using this swollen pack, by following the directions that came with the starter kit.

If you do not have a yeast starter kit, order item Q27 or Q03 from williamsbrewing.com.

If the pack is swollen on arrival, and the kit is not expired, prepare your yeast starter kit using the swollen pack, by following the directions that came with the kit. After your yeast starter becomes active in 12 to 24 hours, as evidenced by a white layer on the bottom of the flask and foam patches on top, prepare the wort.

2. Boil 6 gallons of water and cut open the **Malt Pouch** (the big unlabeled bag of syrup). Squeeze the syrup into the water, and stir until 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 smaller dark pouch of **dark Candy Syrup** (the thinner syrup) and stir vigorously 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 initial **KCH150** (flavoring hops) after 5 minutes of boiling, and the final **KCH050** after 55 minutes, 5 minutes before the end of the one hour boil.

4. After the 1 hour boil, chill the wort with a wort chiller to 80° F. or less (no lower than 72°). When cool, transfer the cooled wort to your Primary Fermenter. After adding the wort to the fermenter, you may need to add a little cold water to make 5 gallons.



5. Using a William's Oxygen Aeration System or equivalent, inject the cooled wort with oxygen bubbles for 15 to 20 seconds. This provides enough oxygen to help the yeast ferment this strong beer.

7. In one to two days at room temperature (not below 68° F, ideally 68° to 75° 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 after adding the yeast to allow fermentation to largely finish before transferring to a secondary fermenter (a 5 gallon carboy or another 6 gallon plastic bucket sealed with an airlock).

8. After 7 days of primary fermentation, transfer to your secondary fermenter. 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 1.031 or less has been reached (finishing gravities vary from batch to batch, and yours may be a bit lower). If the gravity is above 1.031, 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, to prevent overcarbonation and burst bottles.



9. When the finishing gravity has been reached and the beer has been in the secondary for 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 (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.



THIS IS AN ADVANCED KIT

Items Needed to Brew This:

In addition to the basic brewing equipment included in a William's Home Brewery, you will need the following:

Yeast Starter Kit: William's part number Q27 or Q03 or equivalent.

Oxygen Aeration System: William's part number S78 or equivalent.

Secondary Fermenter: Any 5-6 gallon carboy (glass or plastic) with airlock and stopper. You can use a Priming Tank in a pinch.

Wort Chiller: William's part E81 or equivalent (to cool down the boiled wort).

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. Let beer sit at 68-70° F. for the first 9 days after sealing, to allow the carbonation a chance to build. After the beer is carbonated, it is ready to drink. This beer tastes good fresh, but smooths and mellows if aged in a cool (ideal 55° F) spot for several months.

A Common Question

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 68° 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.

William's Brewing

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Final Inspection by #1

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