

Ingredients

1.8 lbs. (0.82 kg) Coopers Extra Light
dried malt extract

3.5 lbs. (1.6 kg) Coopers Light
liquid malt extract (late addition)

3.0 lbs. (1.4 kg) Pilsner malt

1 lb. 11 oz. (0.77 kg) corn sugar (kettle)

11 oz. (0.31 g) corn sugar (dosage) ^{2nd charge} ~~primary~~ ^{secondary} ferment

6 AAU Styrian Goldings hops (60 mins) ^{ferment}
(1.2 oz./34 g of 5% alpha acids)

3.75 AAU Saaz hops (15 mins) ²
(0.93 oz./27 g of 4% alpha acids)

0.75 oz. (21 g) Saaz hops (0 mins)

¼ tsp yeast nutrients (kettle)

⅛ tsp ("a pinch") yeast nutrients
(dosage)

1 tsp Irish moss

Wyeast 1388 (Belgian Strong Ale)

or White Labs WLP570

(Belgian Golden Ale) yeast

(3 qt./~3 L yeast starter)

1 cup corn sugar (for priming)

Step by Step

In a large soup pot, heat 4.5 quarts (4.3 L) of water to 161 °F (72 °C). Add crushed grains to grain bag. Submerge bag and let grains steep around 150 °F (66 °C) for 45 minutes. While grains steep, begin heating 2.1 gallons (7.8 L) of water in your brewpot. When steep is over, remove 1.5 qts. (1.4 L) of water from brewpot and add to the "grain tea" in steeping pot. Place colander over brewpot and place steeping bag in it. Pour grain tea (with water added) through grain bag. Heat liquid in brewpot to a boil, then stir in dried malt extract,

add first charge of hops and begin the 60 minute boil. With 15 minutes left in boil, add kettle sugar, hops and Irish moss, then turn off heat and stir in liquid malt extract. Stir well to dissolve extract, then resume heating. (Keep the boil clock running while you stir.) At the end of the boil, add last charge of hops, cool wort and transfer to fermenter. Add water to make 5 gallons (19 L), aerate wort and pitch yeast. Ferment at 68 °F (20 °C). (Option: The brewers of Duvel pitch at 60 °F (16 °C) and let the temperature rise to as high as 84 °F (29 °C) during primary fermentation.) When primary fermentation is complete, rack to secondary and add dosage sugar — dissolved in hot water held at 160 °F (71 °C) for 15 minutes. Bottle when beer falls clear.

All-grain option:

Replace grains and extracts with 10.5 lbs. (4.8 kg) Pilsner malt, 8.5 oz. (0.24 kg) CaraPils malt, 1 lb. 11 oz. (0.77 kg) corn sugar (kettle) and 11 oz. (0.31 g)