

Mash	Crush and steep in ½ gallon (1.9 L) 150°F (65.5°C) water for 20 minutes:	<p>4 oz. (113 g) Belgian aromatic malt 2 oz. (57 g) 10°L German light crystal malt (Cara-Hell)</p>
Mash and Sparge	Strain the grain water into your brew pot. Sparge the grains with ½ gallon (1.9 L) water at 150°F (65.5°C). Add water to the brew pot for 1.5 gallons (5.7 L) total volume. Bring the water to a boil and add:	<p>6.5 lb. (3 kg) Muntons extra-light DME 1 lb. (0.45 kg) Belgian clear candi sugar 1.2 lb. (0.54 kg) cane sugar 2 oz. (57 g) Styrian Goldings @ 4.25% AA (8.5 HBU) (bittering hop)</p>
Boil	Add water until total volume in the brew pot is 3 gallons (11.4 L). Boil for 45 minutes then add:	<p>½ oz. (14 g) Styrian Goldings (flavor hop) ½ oz. (14 g) Czech Saaz (flavor hop) 1 tsp. (5 ml) Irish moss</p>
Boil	Boil for 12 minutes then add:	½ oz. (14 g) Czech Saaz (aroma hop)
Cool and Pitch	Boil for 3 minutes, remove pot from the stove, and cool for 15 minutes. Strain the cooled wort into the primary fermenter and add cold water to obtain 5½ gallons (19.5 L). When the wort temperature is under 70°F (21°C), pitch your yeast.	<p>1st choice: Wyeast's 1762 Belgian Abbey II yeast (Ferment at 70-75°F [21-24°C]) 2nd choice: Wyeast's 3522 Belgian Ardennes yeast (Ferment at 70-75°F [21-24°C])</p>
Ferment	Ferment in the primary fermenter 7 days, or until fermentation slows, then siphon into the secondary fermenter. Add:	8 oz. (227 g) cane sugar boiled in 2 cups (473 ml) water
Prime	Prime the beer in the 2nd stage with another dose of the same strain of fresh yeast.	
Bottle	When fermentation is complete, cold-condition at 35°F (1.6°C) for 4 weeks then bottle with:	¾ cup (180 ml) corn sugar boiled in 2 cups (473 ml) of water
Age	Mature in bottles for 5 weeks at 70°F (21.1°C).	