

# Festa-Belgian

Brewed by Kevin Tighe

Makes 23 Litres

1 Magnotta FestaBrew Pale Ale

1 lb Light Candi Sugar

.5 oz Corriander

1 oz Bitter Orange Peel

Crush Corriander inside a plastic bag with a rolling pin on a hard surface

Heat 2 litres of water to boiling, remove from heat

Dissolve Candi Sugar into water

Add Corriander and Bitter Orange Peel

Yeast – From bottle of Fin De Monde, cultured up once in solution of 2 L and  $\frac{3}{4}$  cup of DME

Two weeks in plastic 22C

Six months in Glass 17C

Six months is a long time, two may suffice

OG – 1.055

FG – 1.006