St. Joseph’s Abbey in Spencer, Massachusetts, is home to a community of Trappist monks and the first American Trappist brewery. Following the Benedictine tradition of ora et labora (prayer and work), the monks pursue a simple life of contemplative prayer, manual labor, and hospitality. The brewery helps support the monks and their charitable outreach.

Our recipe was inspired by the traditional refectory ales known as patersbier (“fathers’ beer” in Flemish). These sessionable beers are brewed by the monks for their dinner table and are typically only available at the monastery. Spencer Trappist Ale is a full-bodied, golden-hued ale with fruity accents, a dry finish and light hop bitterness. The beer is unfiltered and unpasteurized, preserving live yeast that naturally carbonates the beer in the bottle and keg, and contributes to the flavor and aroma.

Spencer is one of only ten Trappist breweries in the world and the first in the U.S. This means that Spencer can use the “Authentic Trappist Product” logo granted by the International Trappist Association. This logo certifies that the beer was brewed within the walls of a Trappist monastery, that the monks there take responsibility for the production, and all additional profits are given to charity.
**Spencer Draft Guidelines:**
Because Spencer Trappist Ale is unfiltered and unpasteurized, the beer undergoes secondary fermentation in the keg. This process results in Spencer’s characteristic palate and high carbonation, requiring that the draft be run at higher pressures. Since the pressure has to be turned up significantly, a flow control faucet is needed to slow the flow rate down at the dispense tower.

Spencer Brewery reports an internal CO\textsubscript{2} value of 3.4 vol/CO\textsubscript{2}. Your MAX PRESSURES, without over-carbonating the beer, are as follows, based on 38°F temp, at sea level (under 2,000 ft).

**Direct Draw Line:**
- 100% CO\textsubscript{2} = between 14 and 15 PSI

**Long Draw Line:**
- Ideal Gauge Pressure (IGP) for 100% CO\textsubscript{2} = #20
- IGP 70/30 blend = #35
- IGP 60/40 blend = #43
- IGP 25/75 blend (not recommended due to low carbonation; sometimes there may be no choice) max value not charted.

*The Spencer Glass* was specially designed for enjoying Spencer Trappist Ale. It has a pour line on the back indicating the recommended draft serving size of 11.2 fl. oz.

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<thead>
<tr>
<th>NET CONTENTS</th>
<th>SERVING TEMP.</th>
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<tr>
<td>5.16 GAL</td>
<td>40 °F</td>
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