

Belgian Strong

Belgian Golden Strong Ale (18 D)

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 7.22 gal

Boil Time: 60 min

End of Boil Vol: 5.72 gal

Final Bottling Vol: 4.50 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 02 Nov 2013

Brewer: Daniel Barrett

Asst Brewer:

Equipment: Dan's equipment setup 5G

Efficiency: 72.00 %

Est Mash Efficiency: 80.6 %

Taste Rating: 30.0



Prepare for Brewing

- Create a yeast starter with 2000.0 ml of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.22 gal

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
12 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	1	82.8 %
4.0 oz	Biscuit Malt (23.0 SRM)	Grain	2	1.7 %
4.0 oz	Munich (Dingemans) (5.5 SRM)	Grain	3	1.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17.63 qt of water at 157.9 F	149.0 F	60 min

- Fly sparge with 4.81 gal water at 149.0 F
- Add water to achieve boil volume of 7.22 gal
- Estimated pre-boil gravity is 1.060 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
2.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	23.7 IBUs
1.00 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	5	5.9 IBUs
2 lbs	Candi Syrup, Simplicity [Boil for 10 min](1.0 SRM)	Extract	6	13.8 %

- Estimated Post Boil Vol: 5.72 gal and Est Post Boil Gravity: 1.078 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Belgian Strong Ale Yeast (White Labs #WLP545) [50.28 ml]	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.078 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 02 Nov 2013 - Primary Fermentation (7.00 days at 65.0 F ending at 65.0 F)

- 09 Nov 2013 - Secondary Fermentation (14.00 days at 65.0 F ending at 73.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 23 Nov 2013 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 40.0 F
- 23 Dec 2013 - Drink and enjoy!

Notes