

190 Quarantine Choice Award 5G

Belgian Golden Strong Ale (25 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 15 Feb 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 64.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 454.82 ml warm water and add optional 22.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.46 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
9.33 gal	11/15 SHBWater	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
14 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	2	73.7 %	1.09 gal

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 8.0 oz	Canadian Superior wheat [Steep] (1.0 SRM)	Grain	3	13.2 %	0.20 gal
1 lbs 8.0 oz	BEST Melanoidin (BESTMALZ) [Steep] (35.5 SRM)	Grain	4	7.9 %	0.12 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17.50 qt of water at 163.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.08 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.070 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.25 oz	Styrian Goldings [5.40 %] - Boil 60.0 min	Hop	5	3.5 IBUs	-
0.25 oz	Styrian Goldings [5.40 %] - Boil 45.0 min	Hop	6	3.2 IBUs	-
0.25 oz	Styrian Goldings [5.40 %] - Boil 20.0 min	Hop	7	2.1 IBUs	-
1 lbs	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	8	5.3 %	0.08 gal
1.00 oz	Styrian Goldings [5.40 %] - Boil 5.0 min	Hop	9	2.8 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.086 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	Volume
1.0 pkg	Safebrew Abbey Ale (DCL/Fermentis #BE-256)	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.086 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 15 Feb 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 19 Feb 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 29 Feb 2020 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 30 Mar 2020 - Drink and enjoy!

Notes