

190 Quarantine Choice Award 5G EXTRACT

Belgian Golden Strong Ale (25 C)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 15 Feb 2020
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 475.17 ml warm water and add optional 23.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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Water Prep

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

Mash or Steep Grains

- Steep Water Volume: 3.21 gal
- Steep Grain Weight: 4 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 8.0 oz	Canadian Superior wheat [Steep] (1.0 SRM)	Grain	2	14.8 %	0.20 gal
1 lbs 8.0 oz	BEST Melanoidin (BESTMALZ) [Steep] (35.5 SRM)	Grain	3	8.9 %	0.12 gal

Boil Wort with Extract

- Boil Fermentables Weight: 12 lbs 14.4 oz
- Boil Fermentables Volume: 1.06 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.130 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Spraymalt DME - Extra Light [Boil] (2.5 SRM)	Dry Extract	4	11.8 %	0.15 gal
9 lbs 14.4 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	5	58.6 %	0.83 gal
0.50 oz	Styrian Goldings [5.40 %] - Boil 60.0 min	Hop	6	4.0 IBUs	-
0.50 oz	Styrian Goldings [5.40 %] - Boil 45.0 min	Hop	7	3.7 IBUs	-
0.50 oz	Styrian Goldings [5.40 %] - Boil 20.0 min	Hop	8	2.4 IBUs	-
1 lbs	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	9	5.9 %	0.08 gal
1.00 oz	Styrian Goldings [5.40 %] - Boil 5.0 min	Hop	10	1.6 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.091 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	11	-	-

- Measure Actual Original Gravity _____ (Target: 1.091 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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