

# 220 Pass the Belgie 5G

Belgian Dark Strong Ale (26 D)

**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:** 14 Sep 2020  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 514.90 ml warm water and add optional 25.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.88 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs 8.0 oz	Pilsner (2 row) (Gambrinus) (1.6 SRM)	Grain	1	58.1 %	0.82 gal
5 lbs 13.0 oz	Canada Munich (7.5 SRM)	Grain	2	32.2 %	0.45 gal
1 lbs 3.0 oz	Viking Caramel 30 (15.2 SRM)	Grain	3	6.6 %	0.09 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.47 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Batch sparge with 5 steps (Drain mash tun , 0.85gal, 0.85gal, 0.85gal, 0.85gal) of 168.0 F water
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.083 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 90.0 min	Hop	4	18.9 IBUs	-
0.50 oz	Styrian Goldings [5.40 %] - Boil 15.0 min	Hop	5	3.2 IBUs	-
9.0 oz	Candi Sugar, Dark [Boil] [Boil for 15 min](275.0 SRM)	Sugar	6	3.1 %	0.05 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.099 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	7	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.099 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 14 Sep 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 18 Sep 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.025 SG)
- Date Bottled/Kegged: 28 Sep 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 28 Oct 2020 - Drink and enjoy!

Notes