

220 Pass the Belgie 5G Extract

Belgian Dark Strong Ale (26 D)

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: 14 Sep 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 545.22 ml warm water and add optional 27.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.56 gal
- Steep Grain Weight: 1 lbs 9.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 9.0 oz	Viking Caramel 30 [Steep] (15.2 SRM)	Grain	1	8.6 %	0.12 gal

Boil Wort with Extract

- Boil Fermentables Weight: 16 lbs 10.0 oz
- Boil Fermentables Volume: 1.41 gal
- Est Boil Water Addition: 1.30 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.160 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
16 lbs 5.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	2	89.7 %	1.39 gal
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 90.0 min	Hop	3	19.6 IBUs	-
0.50 oz	Styrian Goldings [5.40 %] - Boil 15.0 min	Hop	4	1.6 IBUs	-
5.0 oz	Candi Sugar, Dark [Boil] [Boil for 15 min](275.0 SRM)	Sugar	5	1.7 %	0.03 gal

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.105 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	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.105 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.031 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