

# 291 Golden Ratio 5 Gallon All Grain

Belgian Blond Ale (25 A)

**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:** 27 Sep 2021  
**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 280.69 ml warm water and add optional 14.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.92 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 3.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	84.5 %	0.64 gal
11.0 oz	Malteurop Munich (11.0 SRM)	Grain	2	7.1 %	0.05 gal
10.0 oz	Acid Malt (3.0 SRM)	Grain	3	6.5 %	0.05 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.97 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.95 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.046 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
3.0 oz	Candi Sugar, Clear [Boil] (0.5 SRM)	Sugar	4	1.9 %	0.02 gal
0.50 oz	Styrian Gold [6.50 %] - Boil 60.0 min	Hop	5	11.1 IBUs	-
0.50 oz	Styrian Gold [6.50 %] - Boil 30.0 min	Hop	6	8.6 IBUs	-
0.50 oz	Styrian Gold [6.50 %] - Boil 5.0 min	Hop	7	2.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.052 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	8	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.052 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 27 Sep 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 01 Oct 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.007 SG)
- Date Bottled/Kegged: 11 Oct 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 10 Nov 2021 - Drink and enjoy!

Notes