

291 Golden Ratio 5 Gallon Extract

Belgian Blond Ale (25 A)

Type: Extract
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

Date: 27 Sep 2021
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- Hydrate yeast with 316.30 ml warm water and add optional 15.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

Mash or Steep Grains

- Steep Water Volume: 0.75 gal
- Steep Grain Weight: 12.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Malteurop Munich [Steep] (11.0 SRM)	Grain	1	5.4 %	0.04 gal
4.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	2	2.7 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 9.0 oz
- Boil Fermentables Volume: 0.70 gal
- Est Boil Water Addition: 5.08 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.059 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	3	21.5 %	0.16 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	4	68.5 %	0.53 gal
3.0 oz	Candi Sugar, Clear [Boil] (0.5 SRM)	Sugar	5	2.0 %	0.02 gal
0.50 oz	Styrian Gold [6.50 %] - Boil 60.0 min	Hop	6	9.8 IBUs	-
0.50 oz	Styrian Gold [6.50 %] - Boil 30.0 min	Hop	7	7.6 IBUs	-
0.50 oz	Styrian Gold [6.50 %] - Boil 5.0 min	Hop	8	2.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.059 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.059 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.010 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