

# 403 0 Days without a Dad Joke 5G AG

Belgian Golden Strong Ale (25 C)

**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:** 30 Oct 2023  
**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 390.12 ml warm water and add optional 19.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.28 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs 9.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	78.5 %	0.83 gal
1 lbs 3.0 oz	Dextrin Malt (Crisp) (1.5 SRM)	Grain	2	8.8 %	0.09 gal
12.0 oz	Acid Malt (3.0 SRM)	Grain	3	5.6 %	0.06 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.91 gal of water at 164.2 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.37 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.058 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	7.9 IBUs	-
0.50 oz	Hallertau Magnum [14.00 %] - Boil 60.0 min	Hop	5	19.7 IBUs	-
0.50 oz	Hersbrucker [2.75 %] - Boil 15.0 min	Hop	6	2.0 IBUs	-
1 lbs	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	7	7.1 %	0.08 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.073 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: 1.073 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 30 Oct 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 03 Nov 2023 - 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: 13 Nov 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 13 Dec 2023 - Drink and enjoy!

Notes