

403 0 Days without a Dad Joke 5G Extract

Belgian Golden Strong Ale (25 C)

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: 30 Oct 2023
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 412.53 ml warm water and add optional 20.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.63 gal
- Steep Grain Weight: 1 lbs 10.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 10.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	12.3 %	0.13 gal

Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 9.0 oz
- Boil Fermentables Volume: 0.96 gal
- Est Boil Water Addition: 1.69 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.111 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	2	7.6 %	0.08 gal
9 lbs 9.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	3	72.5 %	0.80 gal
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	6.6 IBUs	-
0.75 oz	Hallertau Magnum [14.00 %] - Boil 60.0 min	Hop	5	18.6 IBUs	-
0.50 oz	Hersbrucker [2.75 %] - Boil 15.0 min	Hop	6	1.2 IBUs	-
1 lbs	Candi Sugar, Clear [Boil] [Boil for 15 min](0.5 SRM)	Sugar	7	7.6 %	0.08 gal

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.078 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: 1.078 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 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: 1.011 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