



BRIESS®

MALT & INGREDIENTS Co.

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Belgian Golden Strong

Recipe for 5 US gallons (19L)

Description: Rich and flavorful with a wonderful marriage of fruity, spicy, alcohol and malty flavors, this Belgian ale is the perfect accompaniment to a chaise lounge chair and sunset. Characterized by high alcohol content, it's surprisingly light on the palate, thanks to the rock candy.

Quantity	Ingredients	Comment
10 lbs	Briess 2-Row Brewers Malt	
1 lb	Briess White Wheat Malt	
8 oz	Briess Carapils® Malt	
1 lb	Clear Rock Candy	
1 oz	Styrian Goldings Hops	60 min boil time
1 oz	Saaz Hops	5 min boil time
1 vial	WLP515 Antwerp Ale Yeast	

Brewing Procedures:

1. Mash at 152° F for 1 hour
2. Sparge at 170° F
3. Add hops and boil for 55 minutes
4. Add aroma hops and Clear Rock Candy and boil for 5 minutes
5. Cool to 70° F, oxygenate wort and pitch yeast.

Fermentation:

Primary: 10 days at 65° F

Secondary: 4 days at 35° F

Bottle condition

Original Gravity:	1.080	Final Gravity:	1.018
Alcohol by wt:		Alcohol by vol:	8.1%
IBU:	28	Color (Lov):	5° L