Belgian Malts that Make Your Beer So Special

Belgian Golden Strong Ale

Beer recipe

ABV 8.2%	Color 7 EBC	Bitterness* 32 IBU

Description
This recipe presents a typical Belgian Golden Strong Ale: pale colour, high alcohol level, strong effervescence due to the high carbonation level, dry finish, and a beautiful and complex fruity-ester aroma in perfect balance with a floral hop character.

*The bitterness depends on the alpha acid contentof hops, boiling conditions and other parameters.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

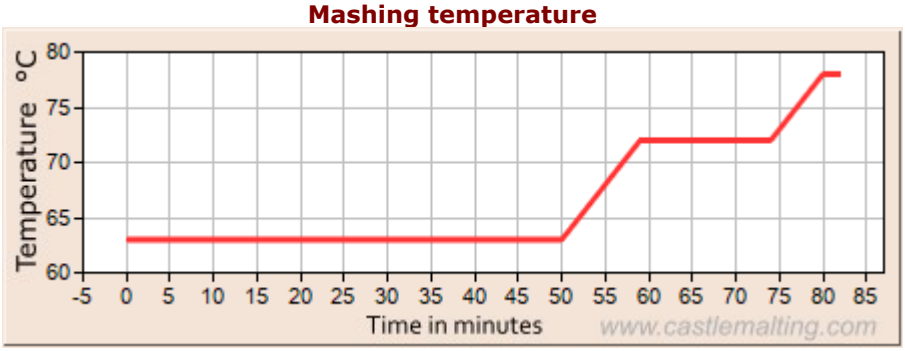
For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	99% / 22.2 kg
Château Cara Gold®	1.0% / 0.2 kg
HOPS	
Magnum (12.0% AA)	80 g
Styrian Golding (4.0% AA)	80 g
Saaz (3.5% AA)	80 g
YEAST	
SafAle BE-256	80 g
SUGAR	
Belgian White Candy Sugar	1.5 kg
Corn Sugar	1.5 kg

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 63°C
Rest for 50min at 63°C
Rise to 72°C at 1°C/min
Rest for 15min at 72°C and do the **Iodine Test**
Rise to 78°C at 1°C/min
Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 90min.
Hop addition 1: After 30min add Magnum.
Hop Addition 2: After 80min add Styrian Golding.
Hop Addition 3: After 85min add Saaz.
Sugar Addition 1: After 80min add Belgian White Candy Sugar.
Sugar Addition 2: After 85min add Corn Sugar.
Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	16.2°P	Efficiency	80%

Step 3: Fermentation and Maturation Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 28°C. Once the fermentation is done (FG reached and off flavours removed – about 7 days), drop the temperature to 8°C and rest for 1 day and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

90%	FG	1.62°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **6.0 g/L of CO2**.

The beer is ready to packaging and drinking. Enjoy!
*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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