



Belgian Malts that Make Your Beer So Special

Belgian Golden Strong Ale



Beer recipe

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

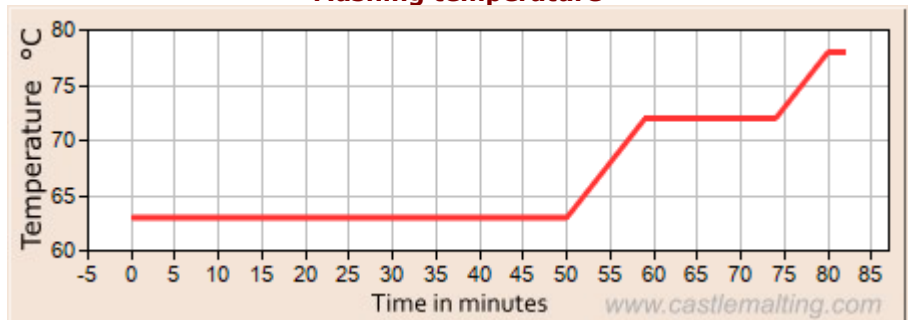
YEAST

SafAle BE-256	80 g
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SUGAR

Belgian White Candy Sugar	1.5 kg
Corn Sugar	1.5 kg

Mashing temperature



ABV 8.2%	Color 7 EBC	Bitterness* 32 IBU
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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 content of 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

Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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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%
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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
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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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