



Belgian Golden Ale

We are keeping to Belgian tradition by crafting a strong golden ale using authentic Belgian style candi sugars. The dry finish and light body create a canvas to showcase subtle fruit notes and moderate yeast spiciness commonly found in this style. Finishing off with predominant Belgian Laze, this ale is flavorful, refreshing and complete.

IBUs: 26 - 30

OG: 1.071 - 1.075

FG: 1.011 - 1.015

ABV: 7.5% - 8.0%

Difficulty: Easy

Color: Straw

Contents

- Ingredients
- Bottle Caps
- Priming Sugar
- Brewing Procedures

Hops may vary due to availability.

Glossary

OG

Original Gravity

SG

Specific Gravity

FG

Final Gravity

CO₂

Carbon Dioxide

DME

Dried Malt Extract

LME

Liquid Malt Extract

IBU

International Bittering

Units (*Tinseth*)

ABV

Alcohol by Volume

Ingredients

FERMENTABLES

- 3 lb. Pilsen Light DME
- 3.3 lb. Extra Light LME
- 2 lb. Golden Belgian Candi Syrup
- 1 lb. Soft Candi Sugar

HOPS

- 2 Packs 1 oz. Northern Brewer
- 1 oz. Columbus

YEAST

- 1 Sachet

Recommended Procedures

NOTE: This recipe incorporates late malt additions to ensure the lightest color possible for this beer style. Refer to BREW DAY SCHEDULE.

BREW DAY (DATE ___ / ___ / ___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. START BOIL

Pour 2.5 gallons of clean water into your brew pot and begin to heat¹. Bring your water to a gentle, rolling boil. Add **ONLY the included DME and LME** to the boiling water². Continuously stir the extract into the water as it returns to a gentle, rolling boil³. Your water is now wort.

4. FOLLOW SCHEDULE⁴

As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. The BREW DAY SCHEDULE will guide you through the remaining addition of ingredients. Continue the gentle, rolling boil until the boil is complete.



Recommended Brew Day Equipment

- 4 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

¹We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.

²Run canisters of LME under hot water to allow the extract to pour easier.

³Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

⁴When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including "spent" hops from brewing, can trigger a deadly reaction.

BREW DAY SCHEDULE

1. Add 1 oz. Columbus hops _____ : _____ (time)
2. Boil 30 minutes
3. Add one pack of 1 oz. Northern Brewer hops _____ : _____ (time)
4. Boil 15 minutes
5. Add 2 lb. Golden Syrup and 1 lb. Soft Candi Sugar _____ : _____ (time)
6. Boil 10 minutes
7. Add last pack of 1 oz. Northern Brewer hops _____ : _____ (time)
8. Boil final 5 minutes
9. Terminate boil _____ : _____ (time)

Total Boil Time: 60 Minutes

Continue to Step #5

Recommended Procedures (continued)

5. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁵. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

6. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons⁶. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

7. PITCH YEAST

Sprinkle the contents of the yeast sachet over top of the entire wort surface (DO NOT REDHYDRATE) and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommated lid. Move the fermenter to a dark, warm, **temperature-stable** area (approx. 64° - 72°F).

FERMENTATION

8. MONITOR & RECORD

The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock⁷. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 4 - 6 days⁸ and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

BOTTLING DAY (DATE ___ / ___ / ___)

9. READ

Read all of the recommended procedures before you begin.

10. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

11. PREPARE PRIMING SUGAR

In a small saucepan dissolve 4 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. **1 oz. of priming sugar is equal to approx. 2.5 tablespoons**

12. BOTTLE

Using your siphon setup and bottling wand, fill the bottles⁹ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

13. BOTTLE CONDITION

Move the bottles to a dark, warm, **temperature-stable** area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER'S BEST® PRODUCTS.

Brew Tips

⁵To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁶Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS.

⁷Within 4 - 6 days the bubbling will slow down until you see no more CO2 being released.

⁸Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

⁹Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), **but before it completes**, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE ___ / ___ / ___)

Recommended Bottling Day Equipment

- 6.5 Gallon Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(____ * - ____ **) x 131.25 = ____ %

*OG from Step #6

**FG from Step #8



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