



# Delirious Trembles Belgian Golden Strong Ale (All Grain)



The discombobulation begins with your first innocent sip, and suddenly that spasmodic twitch which begins at the corner of your mouth will spread like waves rippling through belly fat, and soon you'll be grinning like the Cheshire cat on laughing gas being tickled by a herd of pink elephants. Did you expect something different? Because in your chalice swirls an elegant elixir of exceptional character, with the lively effervescence twirling through that golden brew and anointing your tastebuds with a creamy mouthfeel of sweet malt, citrus fruits and a melange of interesting spice that ignites your senses like dancing alligators and delivers you to that psychedelic place of good taste, hysterical laughter and delirious trembles.

### Just the Facts, Ma'am:

BJCP Style: 25C. Belgian Strong Golden Ale  
Batch Size: 5 Gallons  
Total Boiling Time: 60 Minutes  
Recipe Calculation Efficiency: 75%  
Original Specific Gravity: 1.078 - 1.082  
Final Specific Gravity: 1.012 - 1.016  
Alcohol by Volume: 8.5%  
Color: 6 SRM (Golden with Cold Sweats!)  
International Bittering Units: 22  
Recommended Secondary Aging: Helpful  
Liquid Yeast Starter Recommendation: Yes  
Time to Awesome Drinkability: 10 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

**Grains & Wort Additives:**  
11.1 lbs Belgain Pilsner Malt  
2 lbs Light Candy Sugar

**Hops:**  
1 oz Styrian Golding Hops (Bittering, 60 Minutes)  
½ oz Saaz Hops Bittering, 60 Minutes)  
½ oz Saaz Hops (Flavor & Aroma, 15 Minutes)

**Yeast:**  
Liquid Yeast: Wyeast 1388 Belgian Strong Ale Yeast

Or

Dry Yeast: Mangrove Jack's M31 Belgian Tripel Ale Yeast  
Mangrove Jack's M47 Belgian Abbey Yeast

**AND** Safale S-04 Dried Ale Yeast (Be sure to pitch **BOTH** packs of yeast!)

**Brewing Supplies & Flavors:**  
12 grams Coriander Seed (Ground, Add to Boil Last 10 Minutes)  
4 grams Grains of Paradise (Ground, Add to Boil Last 10 Minutes)  
½ tsp. Dried Ginger (10 Minutes)  
5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

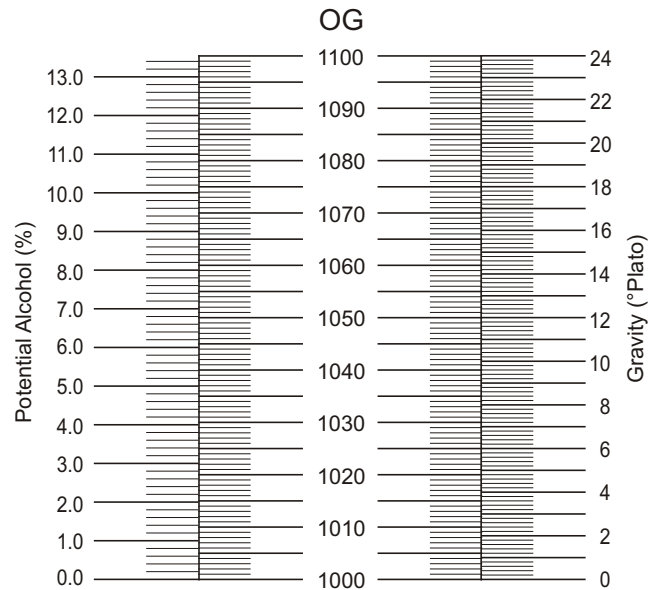
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

### Mash Schedule:

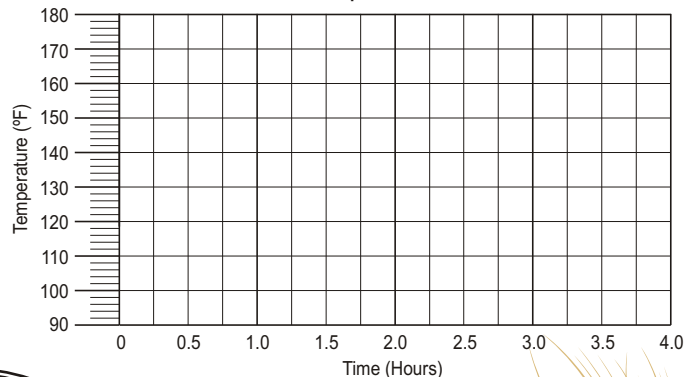
Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )



### Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!