



Enfant Terrible Belgian Golden Strong Ale (All Grain)



You'll have a wicked good time enjoying the side effects of this devilishly strong Belgian golden ale, because at 9.7% alcohol, you'll bear witness to your inhibitions uncontrollably melting away, where, without restraint, you'll be free to enjoy the golden promises swirling in your chalice. Although this tempting blonde beauty may flirt with suggestive restraint, your tongue verifies what your brain has already discovered—that this complex, fruity and effervescent concoction is quick to reveal those unanticipated layers of intriguing yeast spiciness, lacy malt subtlety, and the perfume of noble hops. So follow that sylph with her diaphanous wings—but be warned—because this seemingly innocent Belgian golden ale is quick to deliver a fiendishly good time.

Just the Facts, Ma'am:

BJCP Style: 18D. Belgian Golden Strong Ale
Original Specific Gravity: 1.084 - 1.088
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 9.7%
Color: 5 SRM (Golden to Lure You Into Damnation!)
International Bittering Units: 24
Time to Awesome Drinkability: 12 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

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:

11.2 lb Pilsner Malt
7 oz Light Munich Malt
5 oz Aromatic Malt
2 lbs Light Belgian Candi Sugar (Add at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

1 3/4 oz Styrian Goldings Hops (Bittering, 60 Minutes)
3/4 oz Czech Saaz Hops (Bittering, 60 Minutes)
1/4 oz Styrian Goldings Hops (Aroma, 1 Minute)
1/4 oz Czech Saaz Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1388 Belgian Strong Ale Yeast or
Wyeast 3787 Trappist HG Yeast

Or

Dry Yeast: Mangrove Jack's M31 Belgian Tripel Dried Ale Yeast or
Mangrove Jack's M41 Belgian Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

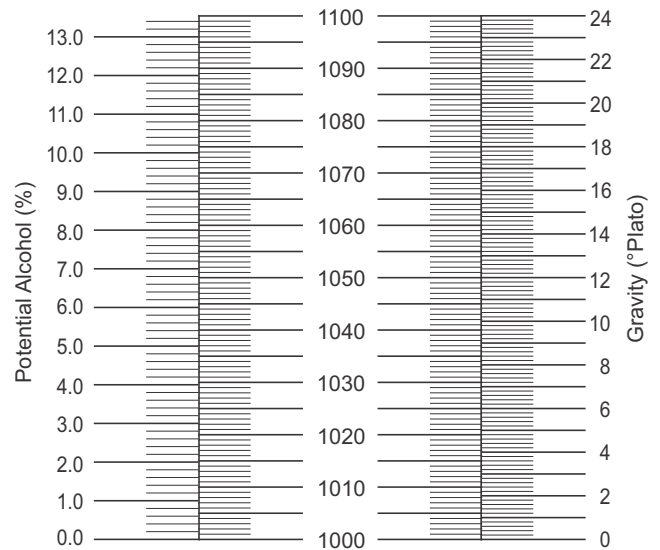
Liquid Yeast Activation Before Brewing:

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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

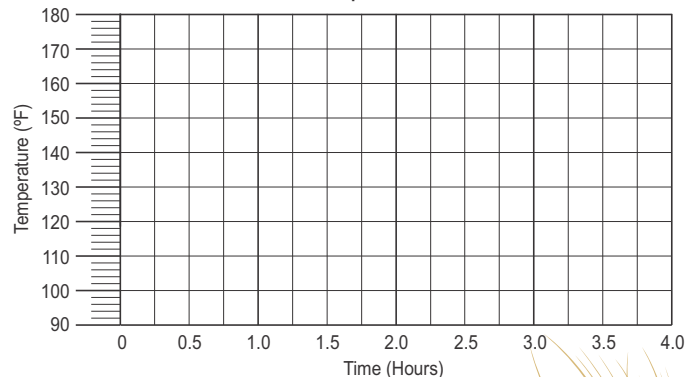
Mash Schedule:

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

OG



Mash Temperature and Time



Boomchugalug.com

