



# Recipe Kit Name: Spring Fantasy Belgian Pale Ale

**Estimated ABV: 7.2% • Estimated OG: 1.065 • Estimated FG: 1.010**

## 5 Gallon Extract Recipe Kit

### Shopping List

#### Grain & Sugars:

- 6 lbs Pilsner Liquid Malt Extract
- 2 lbs Pale Ale Dry Malt Extract
- 1 lb Blanc Candi Sugar
- 0.75 Beechwood Smoked Malt
- 0.5 Weyermann Carahell
- 0.5 American Caramel/Crystal 60°

#### Included In Kit:

- All Listed Malt Extracts
- All Listed Grains, ground and mixed
- All Listed Hops
- 4 oz Bottling Sugar
- 5" x 28" Steeping Bag

#### Hops: (Pellets Hops)

- 1 oz Loral at 60 mins
- 1 oz Hallertau Blanc at Whirlpool
- 0.5 oz Loral at Whirlpool
- 1 oz Hallertau Blanc as a Dry Hop for 5 days
- 0.5 oz Loral as a Dry Hop for 5 days

#### Not Included in Kit:

- 1 tablet of Whirlfloc at 15 mins

#### Yeast: (Not Included in kit)

- Imperial B48 Triple Double
- White Labs WLP530 Abbey Ale
- Wyeast 3787 Trappist High Gravity
- Safbrew BE-256 Belgian Ale

### Directions:

Add steeping grains to your water and allow to steep as the water comes to a boil. At 168° F, remove steeping grains and allow water to finish coming to a boil. Once boiling, turn off flame. Stir in all Malt Extracts and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop and clarifier additions. Cool your wort down to 70 - 80 degrees, transfer to your fermenter, and pitch yeast. Cover with airlock and allow 14 days at 65-70 degrees for fermentation to complete, adding in dry hops on day 9 of fermentation. Crash chill for 24-48 hours at 40 degrees, then transfer to keg. If bottling, transfer to bottling bucket and add 4 ounces of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.

### Style:

#### 25A - Belgian Blond Ale

A Belgian Pale Ale that is full of rich, malty characteristics, a hint of peppery spice in the background, and the softest, subtle complexity of Weyermann Beechwood Smoked Malt. Fruity hops and fruit forward Belgian yeast play together to make a dry, crisp and fruity beer that is incredibly complex without being overwhelming. Spring Fantasy was born when our local homebrew club, the High Desert Brewgale, hosted a 'Fantasy Draft' where all contenders had to draft their ingredients and, once drafted, nobody else could use their drafted ingredients. We decided to build an incredible Belgian style that was light and drinkable, but still complex and worthy of any ancient Belgian brewery.

### Brew Day Notes and Changes:

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