

BELGIAN STRONG GOLDEN ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Patterned after some of Belgium's most unique and famous ales, our kit yields a beer that looks innocent in the glass but packs a delicious wallop. The secret is a high percentage of candi sugar, an easily fermentable sugar that ratchets up the beer's strength while keeping the body light and easy to drink. Smooth mouthfeel, sweet, floral maltiness, and rich spiciness from hops and yeast.

OG 1.081 READY: 4 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary; 2-4 weeks bottle conditioning; extended bottle aging

MASH INGREDIENTS

- 12 lbs. Belgian Pilsner
- 0.25 lbs. Belgian Cara 8
- 0.25 lbs. Biscuit malt

BOIL ADDITIONS & TIMES

- 2 oz Saaz (60 min)
- 2 lbs Clear Candi Sugar (10 min)
- 1 oz Saaz (15 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

- **DRY YEAST (DEFAULT):** Fermentis Saffbrew BE-256 West Coast Ale Yeast Optimum temperature: 54-77°F
- **LIQUID YEAST:** Wyeast 1388 Belgian Strong Ale. Optimum temperature: 64-80°F - or - Omega Yeast OYL - 019 Belgian Ale D. Optimum temperature: 64-80°F.

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

- Protein Rest: 122° F for 20 minutes
- Beta Sacch' Rest: 149° F for 30 minutes
- Alpha Sacch' Rest: 158 F for 30 minutes
- Mashout: 170° F for 10 minutes
- Mash Schedule: Option B

SINGLE INFUSION

- Sacch' Rest: 149° F for 60 minutes
- Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

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- 1 oz Saaz (15 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

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