

Original Recipe by:
Ocean Beach
Brewers Guild

SWELLFIRE BELGIAN GOLDEN STRONG

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%/IBU
Mash <i>Target pH 5.2</i>	Grain	9.5 lb	Belgian Pilsner	-	75%
		1.12 lb	White Wheat Malt	-	9%
		0.56 lb	Aromatic Malt	-	4%
First Wort	Hop	1.75 oz	Saaz	3.25%	20.4
Boil/20min	Hop	0.5 oz	Saaz	3.25%	3
Boil/10min	Hop	1 oz	Saaz	3.25%	3.6
	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Boil/5min	Hop	1 oz	Saaz	3.25%	2
Flame Out	Sugar	0.5 lb	Corn Sugar	-	4%
		0.5 lb	Candi Sugar Clear	-	4%
		0.5 lb	Candi Sugar Amber	-	4%



Belgian Strong Golden Ale (25C)

Original Gravity: 1.070 – 1.095 SG

Final Gravity: 1.005 – 1.016 SG

Bitterness: 22 – 35 IBUs

ABV: 7.5 – 10.5%

SRM: 3 - 6

Overall Impression: A pale, complex, effervescent, strong Belgian-style ale that is highly attenuated and features fruity and hoppy notes in preference to phenolics

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	2 pkg	WLP530 Abbey Ale	Pitch at 66°F
		2 pkg	WLP570 Belg. Strong	

TARGET STATS

Batch Size	5 gal
OG	1.070
FG	1.005
~%ABV	8.7
Efficiency	69
IBU	30
SRM	8

BREW NOTES

Mash Temp	148°F
Mash Duration	60 min
Boil Volume	6.8 gal
Boil Duration	90 min

Notes

After pitching the yeast, allow fermentation to rise to 72°F on the first day and 74°F on the second day. After this, allow the fermentation temperature to rise naturally.

If you are building up a water profile, use Bru'nWater's "Achouffe" profile as a guide.