

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 Caramel Pils
- 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

- **WYEAST #1388 BELGIAN STRONG ALE.**
Optimum temperature: 65-75°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

2 oz Saaz (60 min)

2 lbs Clear Candi Sugar (10 min)

1 oz Saaz (15 min)

YEAST

- **WYEAST #1388 BELGIAN STRONG ALE.**
Optimum temperature: 65-75°F