THE GOLDEN DRAGON (All Grain)

Official NORTHERN BREWER Instructional Document

This formidable Belgian dark strong ale is potent and delicious. A beguiling complex of dried fruit, toast, butter caramel, spice, and ethanol wafts out of the glass and fills your mouth, leading up to a long rich finish. Staggered additions of different brewing sugars boost the abv% and lighten the body while adding color and layering chocolate-and-molasses notes over this ale's prominent malt and alcohol flavors. If you're going to ride this dragon, make sure you prepare a big yeast starter, aerate well, and let it attenuate fully in a long primary; recipe formulator and manager of NB St. Paul Heyward Gualandi also strongly recommends cold conditioning during the secondary for maximum smoothness, and repitching with Safale T-58 (#Y012) at bottling. It looks innocuous, it tastes smooth, but it can breathe fire ...

OG 1.092
READY: 2-3 MONTHS OR MORE

Suggested fermentation schedule:

- 2-4 week primary; 4-6 weeks secondary; 2 weeks bottle conditioning or more

MASH INGREDIENTS

- 12 lbs. Belgian Pilsner Malt
- 0.75 lbs. Belgian Aromatic
- 0.25 lbs. Belgian Special B

BOIL ADDITIONS & TIMES

- 1 oz. Sterling (60 min)
- 0.5 oz. Saaz (30 min)
- 0.5 oz. Saaz (5 min)
- 1 lb Corn Sugar (0 min)
- 1 lb. Soft Brown Candi Sugar (0 min)

SPECIAL INGREDIENTS

- **1 LB DARK CANDI SYRUP** – add to primary fermenter at high krauesen

YEAST

- If you chose liquid yeast:
  WYEAST #3739 FLANDERS GOLDEN ALE YEAST.
  Optimum temperature: 64-80°F
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MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 168° F for 5 minutes

BOIL ADDITIONS & TIMES

1 oz. Sterling (60 min)

0.5 oz. Saaz (30 min)

0.5 oz. Saaz (5 min)

1 lb Corn Sugar (0 min)

1 lb Soft Brown Candi Sugar (0 min)

SPECIAL INGREDIENTS

1 lb Dark Candi Syrup – add to primary fermenter at high krauesen

YEAST

If you chose liquid yeast:
WYEAST #3739 FLANDERS GOLDEN ALE YEAST.
Optimum temperature: 64-80°F