

BELGIAN GOLDEN ALE

Fallon Brew Supply
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Style Notes:

A moderate-strength golden ale that has a subtle fruity-spicy Belgian yeast complexity, slightly malty-sweet flavor, and dry finish.

Brewing Method
Batch Size
Original Gravity
Bitterness
Color
Final Gravity
ABV
Mash Temp
Mash Time
Boil Time
Fermentation Temp
Primary
Secondary

All Grain	
5 Gallon	
	1.061 SG
	30 IBU
	3 SRM
	1.007 SG
	8.50%
	148° F
	60 Minutes
	90 Minutes
	68° F
	7 Days
	14 Days

Extract	
5 Gallon	
	1.061 SG
	30 IBU
	3 SRM
	1.007 SG
	8.50%
	148° F
	60 Minutes
	90 Minutes
	68° F
	7 Days
	14 Days

Extract	
1 Gallon	
	1.061 SG
	30 IBU
	3 SRM
	1.007 SG
	8.50%
	148° F
	60 Minutes
	90 Minutes
	68° F
	7 Days
	14 Days

Malt/Extract

Pilsner	11.5 LB
Corn Sugar	0.5 LB at 15 Min.

Pilsner Light LME	6.6 LB
Pilsner	1 LB
Corn Sugar	0.5 LB at 15 Min.

Pilsner Light DME	1.3 LB
Pilsner	0.2 LB
Corn Sugar	0.1 LB at 15 Min.

Hops

Fuggle - 5.2% AA	1.25 OZ Steep 60 Min
Saaz - 2.2% AA	2 OZ Steep 15 Min
Saaz - 2.2% AA	1 OZ Steep 0 Min

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Saaz - 2.2% AA	2 OZ Steep 15 Min
Saaz - 2.2% AA	1 OZ Steep 0 Min

Fuggle - 5.2% AA	0.25 OZ Steep 60 Min
Saaz - 2.2% AA	0.25 OZ Steep 15 Min
Saaz - 2.2% AA	0.25 OZ Steep 0 Min

Adjunct

1 LB Corn Sugar added to Fermenter when fermentation slows

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0.25 LB Corn Sugar added to Fermenter when fermentation slows

Yeast

WLP500 Monastery Ale

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Safale S-04