



**Grape and Granary**  
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Akron, OH 44310  
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**G & G Beer Brewing Kit**  
MALT EXTRACT- WITH GRAIN STEEPING

**GG33**  
G&G Belgian Golden Strong Ale

**Ingredients**

**Syrup Malt Extract #1**  
**Syrup Malt Extract #2**  
**Dried Malt Extract #3**  
**Corn Sugar #4**  
**Corn Sugar #5**  
**Bittering Hops #6**  
**Priming Sugar #7**  
**Yeast**

**Equipment**

S.Steel or enamel canning pot  
Primary fermenter w/ lid  
Airlock and stopper  
Siphon equipment  
Hydrometer/thermometer  
Sanitizer  
Caps  
Capper

**Recipe Specifics**

Batch size- 5 us gallons  
Anticipated SG 1.074  
Anticipated color SRM- 5  
Anticipated IBU- 32  
Boil time- 45 minutes

**Process Specifics**

Recommended Yeast strain- wyeast #3522  
Fermentation temperature- 65-75 deg f.  
Primary fermentation time- 3-5 days  
Secondary fermentation time- 5-7 days  
Carbonation- 5 oz dextrose  
Ideal conditioning time- 4-6 weeks

For a list of instruction sheets for grape and granary kits, visit <http://www.grapeandgranary.com/ggrec.htm>

1) Sanitize primary fermenter, lid, airlock (preferably using one-step or iodine sanitizer)

2) Pour approximately 3-4 gallons dechlorinated water into your boiling kettle. Bring water to a boil.

3) Turn off heat. Add malt syrup (#1), malt syrup (#2), dry malt extract (#3) corn sugars (#4 & #5), and bittering hops (#6) . Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture called 'wort' back up to a boil (watch for possible boil over). Allow to boil at a good rolling boil for 45 minutes. Control heat during boil so boil-over does not occur.

5) After 45 minute boil, turn off heat. If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot for 15-20 minutes. Cool the wort to 110-120 degrees Fahrenheit.

Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue and any proteins behind). Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-75 deg F. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range.

7) Add yeast- if using liquid yeast make sure it has previously been popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or sprinkle on top of wort. Check and record starting specific gravity with hydrometer. Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

8) When airlock stops bubbling (only bubbles 1 time per minute) check specific gravity. If doing a one stage fermentation go to step 10.

9) **RECOMMENDED STEP-** Siphon beer off yeast sediment into a 5 gallon glass jug. Do not splash. Allow beer to sit in carboy until clear usually 5-7 days. Add a fining agent if needed ( not included in this kit ).

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#6 ) in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.

11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated. The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the

capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223

### **Belgian Golden Strong Ale**

A golden, complex, effervescent, strong Belgian-style ale

**Flavor:** Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter aftertaste. No diacetyl.

**Ingredients:** The light color and relatively light body for a beer of this strength are the result of using Pilsner malt and up to 20% white sugar. Noble hops or Styrian Goldings are commonly used. Belgian yeast strains are used – those that produce fruity esters, spicy phenolics and higher alcohols – often aided by slightly warmer fermentation temperatures. Fairly soft water.