

TrueBrew™



BELGIAN ALE

Ingredient Kit

OG: 1.058-1.062

Ready: 2-4 weeks

A strong and spicy golden ale made with real Belgian candi sugar and a touch of bready wheat malt. This Belgian Ale is balanced with Czech and Slovenian hops, and fermented with a Belgian yeast, giving it wonderful complexity.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Specialty Grain Blend:

- 6 oz Crisp Best Ale Malt (Step 2)
- Mesh steeping bag (Step 2)

Malts & Sugars:

- 1 x 3.3 lb can Light Liquid Malt Extract (Step 3)
- 1 x 1 lb bag Pilsen Light Dry Malt Extract (Step 3)
- 1 x 1 lb bag Wheat Dry Malt Extract (Step 3)
- 1 x 1 lb bag Light Candi Sugar (Step 3)



Hops & Flavorings:

- 1 oz German Northern Brewer Hop Pellets (Step 5)
- 1 oz Slovenian Styrian Goldings Hop Pellets (Step 6)
- 1 oz Czech Saaz Hop Pellets (Step 7)



Yeast:

- 11.5 g Fermentis SafBrew T-58 Ale Yeast (Step 11)



Other:

- 5 oz Priming Sugar (Step 14)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

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BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the **Specialty Grain Blend** into the open end of the **mesh steeping bag**, then tie a knot in the open end. Steep the bag of specialty grain in the water as it heats, for approximately 15-20 minutes, then remove and discard the grain and bag.



3. Pour the **can of Pilsen liquid malt extract**, the **bag of Extra Light dry malt extract**, the **bag of Wheat dry malt extract**, and **1 lb of Light Candi Sugar** into the warm water in the brew pot and stir until dissolved.

4. Bring the malt-water mixture to a boil, and set a timer for 15 minutes.



5. When 15 minutes is up, add **1 oz German Northern Brewer hops** to the brew pot and reset the timer for 30 minutes.



6. When 30 minutes is up, add **1 oz Styrian Golding hops** to the brew pot and reset the timer for 14 minutes.



7. When 14 minutes is up, add **1 oz Czech Saaz hops** to the brew pot and boil for 1 more minute.

8. After 1 minute is up, turn off the heat – the boil is now finished.

COOLING

9. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

10. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



11. Carefully cut open the pack of **Fermentis SafBrew T-58 Ale yeast** and sprinkle over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 70°F.

12. The yeast will convert malt sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 3-7 days.

BOTTLING DAY

13. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



11. Prepare a priming solution by mixing **5 oz priming sugar** with 1 pint of boiling water.

12. Mix the priming solution with the fermented beer.

13. Fill the bottles with primed beer and cap.

14. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

15. Chill the bottles and enjoy your homemade hand-crafted Belgian Ale!

