



SATAN

Style: Belgian Golden Strong Ale – Similar to Duvel

Pale gold in color with a stark white head it has a slight aroma of pear. It tastes slightly bitter with a flavor of malt and hops.

Batch Size: 5 Gal
OG: 1.080-1.081
FG: 1.013-1.014
IBU: 31
SRM: 5
ABV: 8.5%

Recipe CK00029

GRAINS

4 oz. Aromatic Malt
2 oz. Caramel 10L

EXTRACTS/ADJUNCTS

8 lb. Light LME
1 lb. Light Candi Sugar
1 lb. Cane Sugar

1 Whirlfloc Tablet (15 min.)

Add to Secondary:
8 oz. Cane Sugar boiled in 2 cups
water
1 pkg. Muntons Gold Ale Yeast

HOPS/SPICES

2 oz. Styrian Golding (60 min.)

1/2 oz. Styrian Golding (15
min.)

1/2 oz. Czech Saaz (15 min.)

1/2 oz. Czech Saaz (3 min.)

YEAST: 1st choice –WLP530 Abbey Ale Yeast

2nd choice WLP550 Belgian Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.