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## GOLDEN MEAN BELGIAN GOLDEN STRONG ALE

**OG:** 1.095                      **Color:** 4.6 SRM  
**FG:** 1.017                      **ABV:** 10.5%  
**IBU:** 30.4

Extract	Weight	Percent
Pilsen Light LME	12lbs	85.7
Candi Sugar, Clear	2lb	14.3

Hops	Weight	IBU
Czech Saaz, 60 min	3oz	30.4

### Yeast

White Labs Belgian Golden Ale WLP570,  
Wyeast Belgian Strong Ale 1388, or Fermentis  
Safbrew T-58

### Additional

Priming Sugar, Bottle Caps, Grain Bags, Hop  
Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 25C - Belgian Golden Strong Ale

Originally developed by the Moortgat brewery after WWII as a response to the growing popularity of Pilsner beers. Strongly resembles a Tripel, but may be even paler, lighter-bodied and even crisper and drier. The drier finish and lighter body also serves to make the assertive hopping and spiciness more prominent. References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Traditionally bottle-conditioned ("refermented in the bottle"). Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low to moderate phenols are peppery in character. A low to moderate spicy hop character is often present. Alcohols are soft, spicy, often a bit sweet and are low-to-moderate in intensity. 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.

Vital Statistics:	OG: 1.070 – 1.095	FG: 1.005 – 1.016
IBUs: 22 – 35	SRM: 3 – 6	ABV: 7.5 – 10.5%

**Commercial Examples:** Duvel, Russian River Damnation, Hapkin, Lucifer, Brigand, Judas, Delirium Tremens, Dulle Teve, Piraat, Great Divide Hades, Avery Salvation, North Coast Pranzster, Unibroue Eau Benite, AleSmith Horny Devil

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
14.5 Lbs. Belgian Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Decrease bittering hops to 2oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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