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# BAD INFLUENCE

## BELGIAN PALE ALE

**OG:** 1.054                      **Color:** 9.6 SRM  
**FG:** 1.012                      **ABV:** 5.4%  
**IBU:** 24.9

Extract	Weight	Percent
Pilsner LME	7 lbs	84.8

Steeping Grains	Weight	Percent
CaraMunich 55°L	12oz	9.1
Honey Biscuit Malt	8oz	6.1

Hops	Weight	IBU
Kent Goldings, 60 min	1.5 oz	24.9
Kent Goldings, 0 min	0.5 oz	0

**Yeast**  
White Labs WLP575 Belgian Ale Blend , Wyeast  
1762 Belgian Ale II, Safbrew S-33

**Additional** - Priming Sugar, Bottle Caps, Grain Bags,  
Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 21B - Specialty IPA: Belgian Pale Ale

A fruity, moderately malty, somewhat spicy, easy-drinking, copper-colored ale. Prominent aroma of malt with moderate fruity character and low hop aroma. Toasty, biscuity malt aroma. Distinctive floral or spicy, low to moderate strength hop character optionally blended with background level peppery, spicy phenols. No diacetyl. Fruity and lightly to moderately spicy with a soft, smooth malt and relatively light hop character and low to very low phenols. May have an orange - or pear-like fruitiness, though not as fruity/citrusy as many other Belgian ales. Has an initial soft, malty sweetness with a toasty, biscuity, nutty malt flavor. The hop flavor is low to none. The hop bitterness is medium to low, and is optionally complemented by low amounts of peppery phenols. There is a moderately dry to moderately sweet finish, with hops becoming more pronounced in those with a drier finish.

Vital Statistics:	OG: 1.058 – 1.080	FG: 1.008 – 1.016
IBUs: 50 – 100	SRM: 5 – 15	ABV: 6.2 – 9.5%

**Commercial Examples:** De Koninck, Speciale Palm, Dobbie Palm, Russian River Perdition, Ginder Ale, Op-Ale, St. Pieters Zinnebir, Brewer's Art House Pale Ale, Avery Karma, Eisenbahn Pale Ale, Ommegang Rare Vos

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9lbs. Belgian Pilsen Malt

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

Mash at 152°F for 1 hour.

Reduce bittering hops to 1.25oz 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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