



**Kegs & Code Co.**  
Everyone can make great beer.™



## **BACKERS BREW - BELGIAN ALE** **(BY BREW JOURNAL KICKSTARTER BACKERS)**

Be part of our community:

[www.kegscod.com/brew-journal/](http://www.kegscod.com/brew-journal/)

[www.facebook.com/kegscod](http://www.facebook.com/kegscod)

[www.instagram.com/kegs\\_code](http://www.instagram.com/kegs_code)

Brew Journal

© 2014 - 2015 Kegs & Code Co. LLC



No part of the material protected by this copyright notice may be reproduced or utilized in any form, electronic or mechanical, including photocopying, recording, or by any information storage and retrieval system, without written permission of the copyright owner. While reasonable care has been exercised in the preparation of this book, the author assumes no responsibility for errors or omissions, or for damages resulting from the use of the information contained herein.

# GENERAL INFORMATION

NAME / STYLE: BACKERS BREW / BELGIAN ALE  
BATCH SIZE: 5 GALLONS  
BATCH TYPE: BIAB  
BATCH NUMBER: 002  
IBU: 30 SRM/EBC: 4 ABV: 4.5%

EXPECTED ORIGINAL GRAVITY: 1.045  
EXPECTED FINAL GRAVITY: 1.010  
BREWING DATE: 08/08/2014  
DATE OF SECONDARY: 08/20/2014  
DATE OF BOTTLING: 09/03/2014

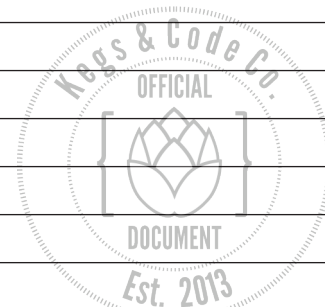
# INGREDIENTS

8.75lb GREAT WESTERN PALE ALE MALT  
16oz BEST MALZ MUNICH MALT  
12oz GREAT WESTERN WHEAT MALT  
16oz HONEY  
0.5oz FRESH GINGER  
0.5oz CARDAMOM  
1 WATERMELON  
2oz NELSON SAUVIN HOPS  
1 WYEAST 1214 BELGIAN ALE



# BREWING NOTES

HEAT 4 GALLONS OF WATER TO 163°F  
STEEP GRAINS FOR 30 MIN (AT 152°F)  
HEAT 2 GALLONS OF WATER TO 168°F  
SPARGE GRAINS  
COLLECT ABOUT 6 GALLONS OF WATER FOR BOIL  
BOIL FOR 60 MINUTES  
ADD HOPS PER HOP NOTES  
ADD CARDAMOM LAST 10 MIN OF BOIL  
ADD GINGER LAST 5 MIN OF BOIL  
ADD HONEY AT FLAME OUT  
COOL WORT TO 72°F



## HOP NOTES

2oz NELSON SAUVIN HOPS

0.5oz 60 MIN

1oz 10 MIN

0.5oz 0 MIN

## YEAST NOTES

WYEAST 1214 BELGIAN ALE

## FERMENTATION

ADD WATERMELON TO SECONDARY

## HYDROMETER READINGS

OG

FG

SPECIFIC GRAVITY: 1.047

SPECIFIC GRAVITY: 1.012

SPECIFIC GRAVITY: \_\_\_\_\_

SPECIFIC GRAVITY: \_\_\_\_\_

SUGAR SCALE: \_\_\_\_\_

SUGAR SCALE: \_\_\_\_\_

SUGAR SCALE: \_\_\_\_\_

SUGAR SCALE: \_\_\_\_\_

POTENTIAL ALCOHOL: \_\_\_\_\_

POTENTIAL ALCOHOL: \_\_\_\_\_

POTENTIAL ALCOHOL: \_\_\_\_\_

POTENTIAL ALCOHOL: \_\_\_\_\_

## KEGGING / BOTTLING

## TASTING NOTES

APPEARANCE: PALE STRAW, HAZY, WHITE HEAD

PERSISTS WELL, HIGH CARBONATION.

AROMA: LOW MALT CHARACTER, STRONG CARDAMOM,

TART, LITTLE TO NO WATERMELON.

FLAVOR: LITTLE SOURNESS (PROBABLY FROM YEAST),

LITTLE SWEETNESS FROM HONEY, LITTLE TO NO

MALT AND HOP FLAVOR.

MOUTHFEEL: LIGHT BODY, HIGH CARBONATION,

LIGHTLY SPICED BEER TO STYLE.

## ADDITIONAL INFORMATION

### ORIGINAL RECIPE

1 oz CARDAMOM (TOO STRONG)

1/2 WATERMELON (TOO WEAK)

0.25 oz GINGER (TOO WEAK)

WATERMELON EXTRACT TO BOTTLING BUCKET  
MIGHT WORK BETTER; MORE AROMA.

OVERALL THIS IS A SPRING OR FALL BEER,  
REFRESHING, SWEET & SOUR.

