

**BRIESS**<sup>®</sup>

MALT &amp; INGREDIENTS Co.

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## Goofy Juice Belgian Ale

Recipe for 5 US gallons (19L)

**Description:** This light colored, fruity ale is deceptively easy drinking. Its complex character ages very well up to 8 months and pairs nicely with many foods.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW <sup>®</sup> Pilsen Light DME	May use 8.8 lbs liquid
4 oz	Briess Carapils <sup>®</sup> Malt	Preground
1.6 lbs	Cane Sugar	
1.25 oz.	Hallertau Pelletized Hops (6.5%AA hop)	45 min boil
1 oz	Saaz Pelletized Hops	1 min boil
0.5 oz	Dried Orange Peel	1 min boil
2 vials	WLP510 – Belgian Bastogne	Primary fermentation
0.5 vials	WLP510 – Belgian Bastogne	Bottle Conditioning

### Brewing Procedures:

1. Steep Carapils<sup>®</sup> Malt in 5 gallons 150-180° F water for 15-20 minutes and then remove.
2. Heat sugar in saucepan with constant stirring until liquid and slightly browned.
3. Remove from heat. Add CBW<sup>®</sup> Pilsen Light DME and bittering hops and bring to a boil for 30 minutes.
4. Add caramelized sugar and Irish Moss. Boil 15 more minutes.
5. Add Aroma Hops and Orange Peel and remove from heat.
6. Cool to 70° F, oxygenate wort and add 2 vials WLP510 yeast.

### Fermentation:

Primary: 14 days at 70°F  
Secondary: 2 Weeks at 35°F  
Bottle condition with Cane Sugar and additional yeast

Original Gravity:	1.072	Final Gravity:	1.012
Alcohol by wt:	7.39%	Alcohol by vol:	8.0%
IBU:	30	Color:	8