

# MARYLAND HOMEBREW

6770 Oak Hall Lane, Suite 108  
Columbia, MD 21045  
Tel: (410) 290-FROTH Fax: (410) 290-6795  
Internet: <http://www.mdhb.com>

## BELGIAN BLONDE ALE

OG: 1.067    FG: 1.017    IBU: 26    ABV: 6.5%

### Ingredients:

7 lb Light Dry Malt Extract  
½ lb. Belgian light candy sugar  
2 oz. Malto Dextrin  
4 oz. Biscuit Malt  
4 oz. Belgian Aromatic Malt  
4 oz. Munich Malt  
2 oz. Honey Malt  
½ oz Styrian Goldings Hops  
¾ oz Galena Hops  
Irish Moss  
White Labs Belgian Abbey Ale Yeast or Safale-04 Dry Yeast  
¾ cup priming sugar or 1-1/4 cup dry malt extract  
1/3 cup Belgian Candy sugar

### Directions:

1. Heat 2 Gallons of water to 155°F and steep grains for 30 minutes. Remove grains (don't squeeze the bag!) and bring to a boil.
2. Once at a boil add the dry malt extract, candy sugar, malto dextrine and Galena Hops and boil for 45 minutes.
3. Add Styrian Goldings and 1 tsp of Irish moss and boil for an additional 15 minutes to make a total boil time of 1 hour.
4. Cool wort as quickly as possible (ice baths work well) and place it into your primary fermenter.
5. Add water to the fermenter to make a total of 5 Gallons.
6. Once wort is at 70 degrees F, pitch the yeast into the fermenter and seal it with lid and air lock.
7. Ferment in primary for 7 days, and then transfer to a secondary fermenter for an additional 7 days if desired.
8. Prime and bottle. Dissolve priming sugar or dry malt extract AND 1/3 cup Belgian candy sugar in 2 cups of water and boil for 5-7 minutes. Pour that solution into the bottom of your bottling bucket and transfer your fermented beer over that sugar solution. Sanitize all of your bottles and caps. Fill the bottles and let them sit at ROOM TEMPERATURE for 10-14 days.
9. Enjoy!