

INSTRUCTIONS

L'Or du Fou — Belgian Golden Strong Ale

A collaboration recipe kit between Sylvain Robitaille and Beer Grains

BATCH / LOT	ABV	IBU	SRM	OG	FG
19L	7.5–8%	26	4	1.066*	1.009
				(*Assuming 72% BH Efficiency)	

Don't be fooled by its pale looks and easy-drinking charm — this golden strong ale hides more than it lets on. Pilsner malt and clear candi sugar build a bright, luminous body, while the abbey yeast and the Magnum and Saaz hops bring spicy, fruity notes and a crisp, dry finish lifted by a restrained bitterness. Serve at 5–8°C.

KIT INCLUDES

Grain

- 4200g – Pilsner Malt (BEST Pilsen)
- 400g – Munich Malt (BEST Munich)
- 400g – Carapils / Carafoam
- 500g – Clear Belgian Candi Sugar (added in the boil)

Hops

- 14g – Magnum Hops (60 min)
- 6g – Saaz Hops (10 min)

Yeast (your choice of)

- Escarpment Labs West Abbey Ale Liquid Yeast
- Fermentis SafAle BE-256 Dry Yeast
- Lallemand LalBrew Abbaye Belgian Ale Dry Yeast

Not Included But Required

- Priming sugar (dextrose) or CO_2 tank for kegging
- Sanitizer
- Basic brewing equipment

Water Volumes by Equipment

Equipment	Mash	Sparge
All-in-One (Grainfather, Brewzilla)	17L	10.83L
Brew in a Bag (BIAB)	27.83L	N/A

Brew this recipe with Brewfather

PHASE 1: BREW DAY

Pre-Brew

- Remove yeast from the refrigerator 3–6 hours before it's needed.
- Measure out your water volumes based on your equipment (see table on page 1).

Mash

- Heat your mash water to the appropriate strike temperature for your system. Target mash temperature is **65°C**.
- Add the grain slowly, stirring to avoid clumps (dough balls).
- Verify mash temperature is 65°C. Adjust with hot or cold water if needed.
- Mash for 60 minutes.
- After mashing, sparge (rinse the grain) with water at 76–78°C to collect your pre-boil volume. BIAB brewers: simply remove the bag and let it drain. No sparge needed.
- You should have approximately 23.8L of wort in your kettle (adjust for your boil-off rate).

Boil

- Bring wort to a rolling boil. Wait for the hot break (foam rises then falls) before starting the timer.
- Start a 60-minute boil timer. Add 14g of Magnum hops (bag 1).
- 10 min remaining: Add 6g of Saaz hops (bag 2), and stir in 500g clear candi sugar until fully dissolved.
- 0 min: End the boil. Remove from heat or turn off the element.

Cool & Pitch

- Cool wort to approximately 20–22°C as quickly as possible. Use an immersion chiller, counterflow chiller, plate chiller, or ice bath.

⚠ Sanitize everything from this point forward!

- Transfer wort to your fermenter, leaving sediment (trub) behind. Oxygenate by splashing during transfer or using an oxygen wand.
- Take an Original Gravity (OG) reading with a hydrometer or refractometer and record it. Target: 1.066.
- Top up with cold water to reach 19L, or to adjust OG if needed
- Pitch yeast at 20–22°C following the package directions.
- Seal your fermenter with an airlock. Place in a dark area at a stable temperature.

- Active fermentation should begin within 3–24 hours.

PHASE 2: FERMENTATION

⚠ **Do not introduce oxygen from this point on! No splashing or agitating.**

- Maintain a stable fermentation temperature as recommended for your yeast strain. Refer to the yeast package for the ideal temperature range.
- Active fermentation is complete when airlock activity slows significantly and the foam (kräusen) drops. This typically takes 7–14 days. Once fermentation is complete, let the beer condition for about 2 weeks before packaging.
- Optional: Rack to a secondary fermenter for clarity.

PHASE 3: PACKAGING

⚠ **Sanitize everything! Avoid oxygen exposure!**

- Take a Final Gravity (FG) reading and record it. Target: 1.009. Confirm gravity is stable over 2–3 days before packaging.

Bottling

- Dissolve 120g corn sugar (dextrose) in 250mL of water (targets ~2.8 volumes of CO_2). Boil briefly to sterilize, then cool.
- Pour the priming solution into your bottling bucket. Carefully rack beer on top, gently stir to mix.
- Fill and cap bottles. Store at 18–22°C for 2-3 weeks to carbonate.

Kegging

- Transfer to a sanitized, CO_2-purged keg. Seal and force carbonate at your desired serving pressure.

ENJOY WITH YOUR HORDE

For bottle-conditioned beer:

- After 3 weeks: Try one. Pour into a glass, leaving sediment in the bottle. Observe carbonation and head retention. If carbonation is low, give it another week.
- After another month: Your beer should be at its best.
- When ready, chill and enjoy! Beer is best enjoyed with friends — invite your horde over and raise a glass to homebrew!

TIPS

ABV Calculation: (OG – FG) × 131.25 = ABV

Example: (1.066 – 1.009) × 131.25 = 7.5%