



# Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



## 2019 First Place SJPC

### “Belgian Golden Strong Ale”

by Josh Hoover – Oceanside, California

Josh’s Belgian Golden Strong ale made with HBC 291 (Loral) hops, earned him 1st place in the the 2019 Sjporr Challenge.

#### INGREDIENTS

For 5.5 Gallons US (18.925 L)

##### MALTS

- 12 lbs. German Pilsner Malt (2.0 SRM) – 77.4%
- 4.0 oz. Biscuit Malt (23.0 SRM) – 1.6%
- 4.0 oz. Honey Malt (25.0 SRM) – 1.6%
- 2.0 lbs. Clear Candi Sugar (0.5 SRM) – 12.9% @ 15 min

##### HOPS

- 0.25 oz. HBC 291 (Loral) [23.2%] @ 90 min
- 0.25 oz. HBC 291 (Loral) [23.2%] @ 15 min
- 0.50 oz. HBC 291 (Loral) [23.2%] @ 5 min

##### YEAST

Belgian Golden Ale – White Labs #WLP570

## SPECIFICATIONS

**Original Gravity:** 1.070

**Final Gravity:** 1.002

**ABV:** 9.0 %

**IBU:** 32.2

**Color:** 5.2 SRM

**Boil Time:** 90 min

## MASH STEPS

**Mash Temp:** 148 F

**Mash Time:** 90 min

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains

**Sparge:** Fly Sparge