

Category 9: Belgian Ales

Belgian Ales have unique Belgian yeast flavors that give these beers distinct fruity and/or spicy yeast flavors. Belgian ales are usually malt forward and use European hops which provide herbal, floral, earthy, or spicy flavors and aromas.

9A. Witbier

SoCo - Moontower White

[All Grain Link](#)

[Partial Mash Link](#)

A traditional style Belgian witbier. High ratio of wheat gives it a fluffy cloudy appearance. Spiced to perfection with coriander and bitter orange peel.

ABV: 4.97%

IBU: 18

SRM: 3

SoCo Witbier (Belgian Wit)

[All Grain Link](#)

[Partial Mash Link](#)

A easy drinking beer with refreshing barley and wheat flavors and features pepper and orange flavors from the addition of coriander seeds and bitter orange peel. This Belgian Wit is a little stronger than the Moontower White.

5.3% ABV

3.3 SRM

13.6 IBU

SoCo Texas Wit

[All Grain Link](#)

[Partial Mash Link](#)

A Texas sized Witbier. This 5.8% ABV Belgian Style Witbier features San Jacinto Heritage 2 Row Malt and Denton County Wheat Malt from TexMalt located in Fort Worth Texas. Cluster hops provide complimentary bitterness and some floral and spicy notes. Sweet orange peel added during the boil provides plenty of orange flavors that make this a great summer beer.

5.8% ABV

3.6 SRM

15.1 IBU

SoCo Double Wit

[All Grain Link](#)

[Partial Mash Link](#)

A high ABV version of a Belgian Wit (Witbier). This malty beer has a wheat and barley base with a pound of oats for added flavor. Hallertau and Saaz hops provide light bitterness. Coriander and Bitter Orange Peel contribute orange and pepper flavors that are typical with this style.

7.6% ABV

4.4 SRM

14.9 IBU

9B. Belgian Pale Ale

SoCo - Belgian Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A malty easy drinking Belgian Beer. Soft and smooth like most Belgian beers, but relatively light and approachable. This recipe combines the fruity Belgian yeast character with a light biscuity grain bill.

ABV: 5.4%

IBU: 24.2

SRM: 8.6

SoCo - Goud Belgian Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

The Goud Belgian Pale Ale is a refreshing Belgian ale that provides a good deviation from the higher alcohol Belgian style ales. This ale is pale amber in color and features the spicy flavors of Northern Brewer and Styrian Golding hops.

ABV: 5.2%

IBU: 26.9

SRM: 9.4

9C. Belgian Blonde Ale

SoCo - Belgian Blonde

[All Grain Link](#)

[Partial Mash Link](#)

This is a moderate strength golden ale with a dry finish and smooth malty flavor. The beer is lightly hopped.

ABV: 6.81%
IBU: 20.0
SRM: 6.1

9D. Belgian Saison

SoCo Belgian Saison

[All Grain Link](#)

[Partial Mash Link](#)

This light colored Belgian Saison is full of spice. It features traditional Styrian Golding hops which provide flavors and aromas that include resinous, earthy and hints of white pepper as well as a newer hop, Loral, which provides floral, herbal, and citrus flavors and aromas. This recipe also includes cracked coriander which adds additional spice flavors and aromas.

6.4% ABV
28.9 IBU
5.7 SRM

SoCo - Saison de Printemps de Barton

[All Grain Link](#)

[Partial Mash Link](#)

A refreshing pale Belgian saison acts as a foundation for fruity, hoppy, and spicy aromatics. Lemon and orange peel in conjunction with grains of paradise provide a subtle citrusy spicy finish. Belgian yeast works great fermenting at higher temperatures.

ABV: 5.37%
SRM: 8
IBU: 25

Belgian Saison with Spelt Malt

[All Grain Link](#)

[Partial Mash Link](#)

A 5.1% Belgian style saison featuring Belgian Pilsen Malt and Spelt Malt. Spelt malt is similar to wheat malt but has hints of hazelnut aromas and biscuit flavors. East Kent Golding and Saaz hops provide spice and herbal characteristics. Your choice of saison yeasts will provide the traditional saison yeast flavors.

5.1% ABV

25.6 IBU
7.1 SRM

SoCo Apricot Saison

[All Grain Link](#)

[Partial Mash Link](#)

The Apricot Saison is full of Apricot and spice flavors. The natural apricot flavoring provides plenty of Apricot flavors while the coriander seed and saaz hops contribute the spice flavors that Saisons are famous for.

6.6% ABV
24.9 IBU
5.9 SRM

SoCo - Rye Saison

[All Grain Link](#)

[Partial Mash Link](#)

This 5.7% ABV Rye Saison recipe combines the spicy and fruity flavors of the flaked rye, Belgian saison yeast, and hops to make a well balanced and dry Belgian style saison.

ABV: 5.7%
IBU: 27.1
SRM: 11.9

SoCo Lemongrass Ginger Saison

[All Grain Link](#)

[Partial Mash Link](#)

This Belgian style Saison is packed with ginger and lemon flavors. This beer is hopped with Challenger and Hallertau hops and flavored with ginger root and lemongrass.

6.5% ABV
6.7 SRM
26.5 IBU

SoCo Passion Fruit Saison

[All Grain Link](#)

[Partial Mash Link](#)

A saison flavored with natural passion fruit flavoring and featuring Ariana hops which provide some fruit, berry and citrus flavors and aromas. This recipe also includes coriander seeds for added spice that Saisons are known for.

6.6% ABV
24.0 IBU
7.9 SRM

9E. Belgian Golden Strong Ale

SoCo - Belgian Golden Strong Ale

[All Grain Link](#)

[Partial Mash Link](#)

This sipping beer packs a punch with 10% ABV. This beer is malt forward with a focus on malty sweet Pilsen malt. Target and East Kent Golding hops provide mild floral and herbal flavors and aromas.

ABV: 10%

IBU: 30.6

SRM: 4.6

SoCo - Goldy McGoldface

[All Grain Link](#)

[Partial Mash Link](#)

Pale gold in color with fruity, spicy, and alcohol flavors. This Belgian ale has an 9.2% ABV and packs a punch. This beer is malt forward with an emphasis on the malty sweet flavors of Belgian Pilsen malt. Sterling hops are used for bittering while Styrian Golding hops provide some floral and spice flavors and aromas.

ABV: 9.2%

IBU: 26.6

SRM: 5.2

9F. Trappist Single

SoCo Trappist Single

[All Grain Link](#)

[Partial Mash Link](#)

A lower alcohol Belgian style ale. This light colored ale has light malt flavor and is complimented with German Perle and Saphir hops which contribute light spicy and fruity flavors.

5.5% ABV

32.5 IBU

4.4 SRM

9G. Belgian Dubbel

SoCo - Belgian Dubbel

[All Grain Link](#)

[Partial Mash Link](#)

A malty complex Trappist ale. Dark fruit flavors and rich malt sweetness start with the aroma and continue all the way through the dry finish.

ABV: 7.07

SRM: 11.9

IBU: 17.6

9H. Belgian Tripel

SoCo - Belgian Tripel

[All Grain Link](#)

[Partial Mash Link](#)

A deep gold Trappist Ale with a pleasant rounded malt flavor. Extremely drinkable pint considering the high alcohol level. A perfect marriage of spicy, fruity and rich alcohol flavors. Tettnang and Saaz hops provide floral and spicy flavors and aromas that compliment the Belgian yeast flavors.

ABV: 8.77%

IBU: 30.30

SRM: 5.7

SoCo - Orange Tripel

[All Grain Link](#)

[Partial Mash Link](#)

This Belgian Tripel style beer is a high gravity golden ale with fruity yeast characteristics. This recipe is high in alcohol but still very drinkable, has soft spice aromatics from the sweet orange peel and coriander added during the boil.

ABV: 8.64%

IBU: 25

SRM: 5

SoCo Texas Tripel

[All Grain Link](#)

[Partial Mash Link](#)

This Texas Tripel features Wildfire Pale Malt from TexMalt in Fort Worth Texas. The recipe has enhanced malt flavor from Caramel Vienna Malt and Flaked Oats. This Tripel also features Willamette and Challenger hops.

9.7% ABV

26.9 IBU

6.8 SRM

Blood Orange Belgian Tripel

[All Grain Link](#)

[Partial Mash Link](#)

This Belgian style tripel has strong blood orange flavors that pair well with the malty flavors of

Belgian Pilsen, Caramel Vienna, and Aromatic malts. Challenger and Styrian Golding hops provide light bitterness.

8.4% ABV
24.6 IBU
6.1 SRM

9I. Belgian Dark Strong

SoCo - Belgian Dark Strong Ale

[All Grain Link](#)

[Partial Mash Link](#)

This 10.3% ABV Belgian Dark Strong is a sipping beer. The ale has distinct spicy characteristics that complement the malty sweetness. Munich malt and a light amount of Carafa III provide body and color. D-45 Candi Syrup helps bring the color up to a good brown color.

ABV: 10.3%
SRM: 18.9
IBU: 29.3

SoCo - Quady McQuadface

[All Grain Link](#)

[Partial Mash Link](#)

A rich, strong, malt forward Belgian Dark Strong Ale. Complex stone fruit characteristics complement the smooth, yet spicy yeast profile. Munich, Caramunich, Special B, and Dark Candi Sugar provide caramel and raisin malt flavors.

ABV: 10.74%
IBU: 23
SRM: 19

SoCo Cherry Quad (Belgian Dark Strong)

[All Grain Link](#)

[Partial Mash Link](#)

A high gravity, dark, and malty Belgian style ale with cherry, caramel, and chocolate flavors. This sipping beer is perfect for cold winter nights. Chocolate malt and Special B provide flavors of chocolate and raisin while natural cherry flavoring gives this beer a very distinct cherry flavor.

9.7% ABV
20.0 SRM
26.3 IBU

9J. Belgian Stout

SoCo - Belgian Stout

[All Grain Link](#)

[Partial Mash Link](#)

A great roasty and chocolaty grain bill of a stout combined with German hops and Belgian yeast. If you like Stouts and Belgian ales, then you will love this Belgian Stout recipe.

ABV: 6.68
SRM: 35.8
IBU: 37.2