



# Belgian Malts that Make Your Beer So Special

## Belgian Dark Abbey Beer



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

#### MALT

Château Pilsen 2RS	9 kg / hl
Château Pale Ale	9 kg / hl
Château Cara Blond®	5.5 kg / hl
Château Crystal®	4 kg / hl
Château Chocolat	0.5 kg / hl

#### HOPS

Tradition	50 g / hl
Tettnang	25 g / hl

#### YEAST

Safbrew T-58	50- 80 g / hl
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**Original gravity:** 13 - 14 ° PL

**Alcohol:** 8.5 - 9%

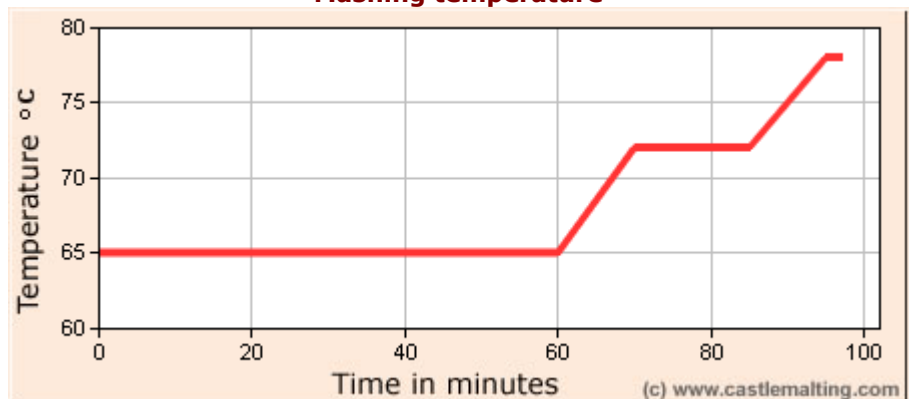
**Colour:** 55- 65 EBC

**Bitterness:** 25- 30 IBU

### Description

A beer of character with a rich sweet malt flavour and a well-balanced taste. Leaves a subtle aftertaste of burnt wood.

### Mashing temperature



### Step 1: Mashing

- Mash at 65°C for 60 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

### Step 2: Boiling

- Duration: 1hour 30 minutes
- The volume of wort declines by 8 - 10%
- After 15 minutes add Tradition;
- After 85 minutes add Tettnanger spices and sugar if necessary.

\*Spices option: Coriander (1g/hl) and cinnamon (4g/hl)

\*\*Spices option: Dark candy sugar (0.5kg/hl)

### Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

### Step 4: Lagering minimum 2 weeks at 4°C



This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.  
 For further information & service please contact: [info@castlemalting.com](mailto:info@castlemalting.com)  
 Brewing is an experiment! Brew your own beer!  
 Send us your recipe, and we'll be pleased to publish it on our website

