Belgian Malts that Make Your Beer So Special

Belgian Dark Abbey Beer

Beer recipe

Original gravity: 13 - 14 ° PL

Alcohol: 8.5 - 9%

Colour: 55- 65 EBC

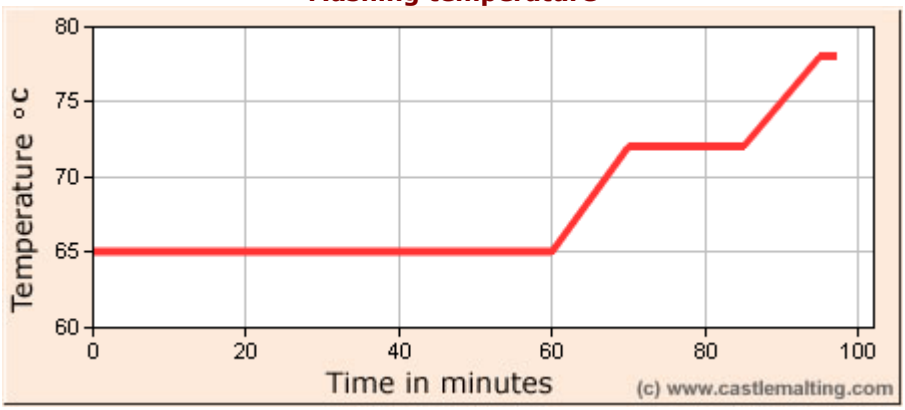
Bitterness: 25- 30 IBU

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

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

Mashing temperature



Step1: 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 dyacetil 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
Brewing is an experiment! Brew your own beer!
Send us your recipe, and we'll be pleased to publish it on our website

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