



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 |

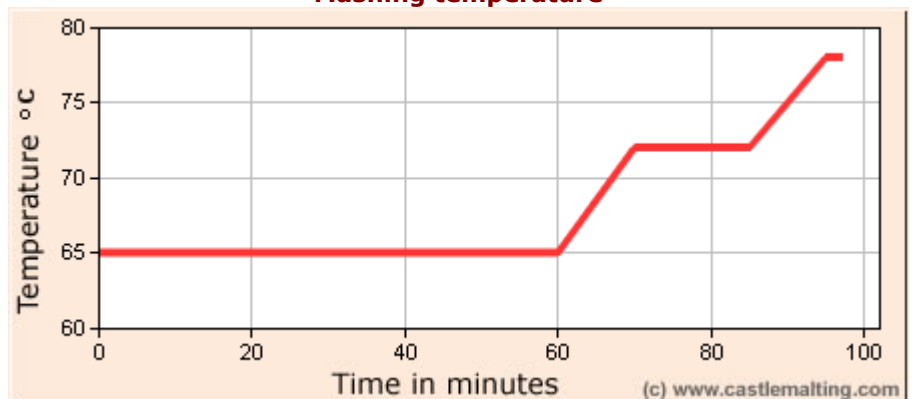
HOPS

| | |
|-----------|-----------|
| Tradition | 50 g / hl |
| Tettnang | 25 g / hl |

YEAST

| | |
|--------------|---------------|
| Safbrew T-58 | 50- 80 g / hl |
|--------------|---------------|

Mashing temperature



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.



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

