



Belgian Malts that Make Your Beer So Special

Black Beer 2



Original gravity: 24 ° PL

Alcohol: 6.8%

Colour:

Bitterness:

Description

A complex beer with a moderate bitterness. Pours almost opaque almost black color, is very creamy and smooth.



Beer recipe

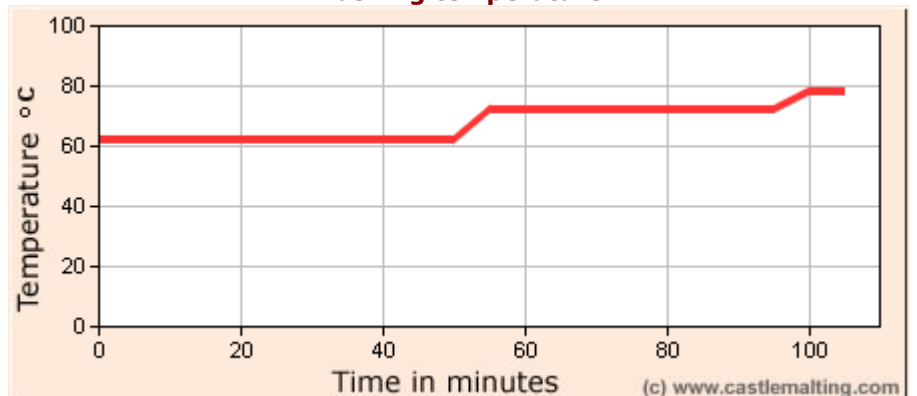
INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	17 kg / hl
Château Cara Gold	1.5 kg / hl
Château Chocolat	2.5 kg / hl
Château Black	2 kg / hl
Château Spécial B	0.3 kg / hl

HOPS	
Saaz pellets	570 g / hl

YEAST	
Safbrew S-33	60-70g

Mashing temperature



Step 1: Mashing

- Mash in at 62°C, adjust the pH of the mash to 5,4, rest for 50 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 70 minutes
- Hops: add Saaz pellets 420 gr at the beginning of boiling and Saaz pellets 150 gr 10 minutes before the end of boiling
- Temperature: 24°C

Step 3: Fermentation (25°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

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB