

Belgian Malts that Make Your Beer So Special

Black Beer 2

Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres) MALT

17 kg / hl

1.5 kg / hl

2.5 kg / hl

0.3 kg / hl

2 kg / hl



		HOPS	
	Saaz pellets		570 g / hl
		YEAST	
Original gravity: 24 ^o PL	Safbrew S-33		60-70g
Machali 6 8%	Sarbrew 5 55		00 709

Château Pilsen 2RS

Château Cara Gold

Château Chocolat

Château Spécial B

Château Black

Original gravity: 24 ° PL

Alcohol: 6.8%

Colour:

Bitterness:

100 80 80 60 40 0 20 40 60 80 100 Time in minutes (c) www.castlemalting.com

Mashing temperature

Description

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



Step1: 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

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