



# Belgian Malts that Make Your Beer So Special

## Belgian Brown Beer



## Beer recipe

### RECIPE FOR 100L

MALT	
Château Pilsen 2RS	50% / 11.3 kg
Château Munich Light®	30% / 6.8 kg
Château Cara Ruby®	14% / 3.2 kg
Château Crystal®	3% / 0.7 kg
Château Chocolat	3% / 0.7 kg
HOPS	
Magnum (12.0% aa)	22.5 IBU / 70 g
Perle (8.0% aa)	2.5 IBU / 60 g
YEAST	
SafAle T-58	80 g
SUGAR	
Brown candy sugar	500 g

ABV 6.5%	Color 58 EBC	Bitterness 25 IBU
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### Description

A beer with a rich sweet malt flavor and a well-balanced taste. Leaves a subtle aftertaste of chocolate.

### Service:

Glass: Tulip Glass  
Temperature: 4-8 °C

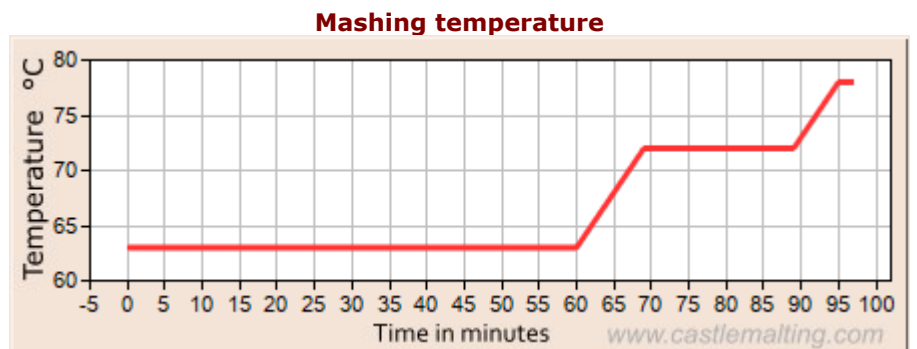
### BREWER`S TIPS

For a cleaner fermentation keep the yeast pitching rate high 0.75 – 0.8 g/L

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

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



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C  
Rest for 60min at 63°C  
Rise to 72°C at 1°C/min  
Rest for 20min at 72°C and do the **Iodine Test**  
Rise to 78°C at 1°C/min  
Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

### Step 2: Boiling

Boil for 60min.  
Hop addition 1: After 10min add Magnum.  
Hop addition 2: After 55min add Perle.  
Sugar addition: After 50min add Brown Candy Sugar.  
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	15.0°P	Efficiency	85%
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**Step 3: Fermentation and Maturation** Cool down the wort to 16°C and pitch the yeast. Ferment at 16°C for 2 days then rise to 20°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	77%	FG	3.40°P
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### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO2**. The beer is ready to package and

drink. Enjoy!

\*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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