



# Belgian Malts that Make Your Beer So Special

## Aramis Beer



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

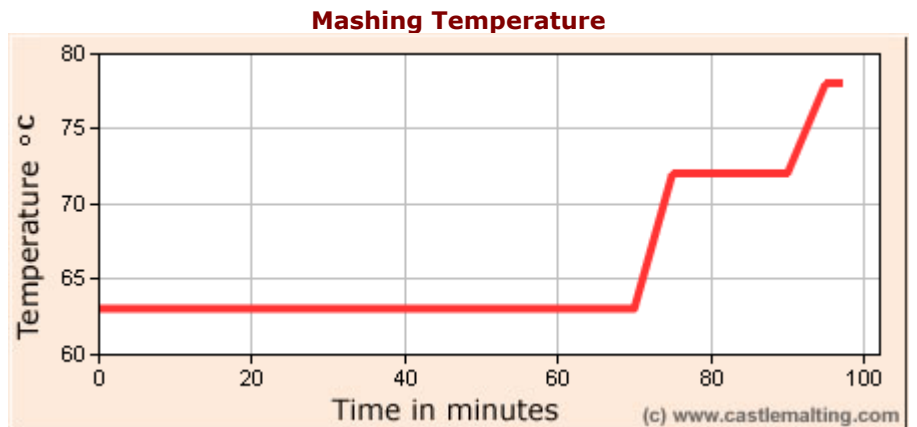
MALT	
Château Pilsen 2RS	17 kg / hl
Château Munich Light®	5 kg / hl
Château Abbey®	1 kg / hl
Château Wheat Blanc	0.5 kg / hl
HOPS	
Aramis	110 g / hl
Magnum	30 g / hl
YEAST	
Safbrew BE 256 (Abbaye)	70 g / hl

**Original gravity:** 14 ° PL

**Alcohol:** 6 - 7%

### Description

Due to the combination of Château Munich Light® and Château Abbey® malts, this special beer is characterized by a rich warmth typical of wine and a unique freshness typical of beer. The hop Aramis offers this beer a very fine aroma with subtle spicy notes.



### Step 1: Mashing

Rest at 63°C for 70 minutes  
Rest at 72°C for 15 minutes  
Rest at 78°C for 2 minutes

### Step 2: Filtration

Separate the wort from the spent grain with water at 75°C

### Step 3: Boiling

Duration: 85 minutes

**Step 4: Fermentation** 1 day at 12°C then lagering at 2°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](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

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