Belgian Malts that Make Your Beer So Special

Light Beer "Forbidden Fruit"

Beer recipe



ABV 6.5%	Color 40 EBC	Bitterness 25 IBU

Description
A rich, very aromatic Belgian-style beer with an irresistible taste. An excellent balance of malt and yeast flavors accompanied by a spicy, herbal aroma from hops.

Service:
Temperature: 4-8°C

BREWER`S TIP
The success of this beer relies on the right control of fermentation temperatures. Also, you can play with it to change the aromas produces by this yeast strain.

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

RECIPE FOR 100L

MALT

Château Pilsen 2RS	60% / 13.3 kg
Château Melano	25% / 5.5 kg
Château Munich	10% / 2.2 kg
Château Cara Gold®	5% / 1.1 kg

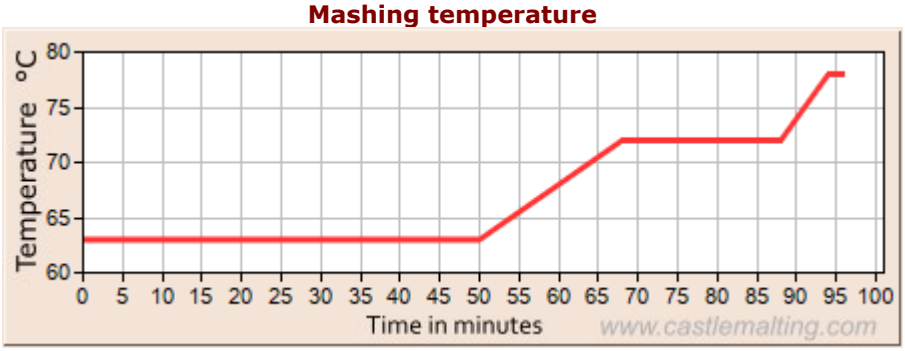
HOPS

Magnum (12.0% aa)	23.5 IBU / 80 g
Hersbrucker (Hallertauer)	1.5 IBU / 80 g

YEAST

SafAle BE-256	65 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 63°C

Rest for 50min at 63°C

Rise to 72°C at 0.5°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 H Hersbrucker.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%

Step 3: Fermentation and Maturation Cool down the wort to 20°C and pitch the yeast. Ferment at 20°C for 2 days then rise to 24°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	83%	FG	2.45°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.