



Belgian Malts that Make Your Beer So Special

Light Beer "Forbidden Fruit"



Original gravity: 13.5 ° PL

Alcohol: 6.5%

Colour: 60 EBC

Bitterness: 22-27 IBU

Description

A rich, highly aromatic Belgian-style beer with an irresistible taste. An excellent balance of flavours accompanied by a spicy, herbal aroma.

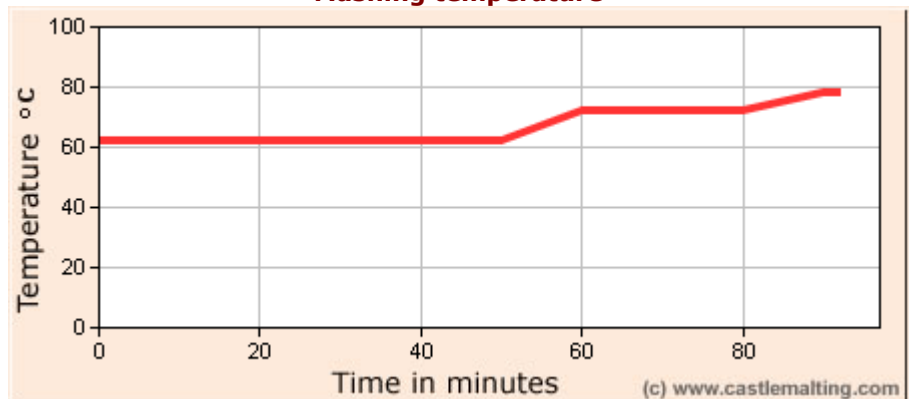


Beer recipe

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	10.8 kg / hl
Château Melano	4.5 kg / hl
Château Cara Gold®	0.9 kg / hl
Château Munich	1.8 kg / hl
HOPS	
Saaz	100 g / hl
Hersbrucker (Hallertauer)	50 g / hl
YEAST	
Safale US-05	50- 80 g / hl
Safale US-05 (second fermentation)	2.5-5 g / hl

Mashing temperature



Step 1: Mashing

- After mashing in, rest at 62 °C for 50 minutes
- Raise the temperature to 72°C, rest for 20 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

- Duration: 1 hour 30 minutes; the volume of wort declines by 6 - 10%
- Add Saaz hop after 15 minutes from the beginning of boiling
 - Add Hallertauer Aroma hop and sugar, if necessary, after 80 minutes

Step 4: Cooling to 22-24°C

Step 5: Fermentation at 25-26°C (7 days)

Step 6: Lagering minimum 2 weeks

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

