



# Belgian Malts that Make Your Beer So Special

## Belgian Ruby Beer



## Beer recipe

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

MALT	
Château Pilsen 2RS	13.8 kg / hl
Château Melano 80 EBC	4.5 kg / hl
Château Munich 25 EBC	1.8 kg / hl
Château Cara Gold®	0.9 kg / hl
HOPS	
Saaz	100 g / hl
Hallertauer Mittelfruh	50 g / hl
YEAST	
Safbrew BE-256 (Abbaye)	80 g / hl
Safbrew BE-256 (Abbaye) refermentation	2.5 - 5 g / hl
SPICES	
Add hibiscus flower, if necessary	100 g / hl

**Original gravity:** 13.5 ° PL

**Alcohol:** 6.5%

**Colour:** 60 EBC

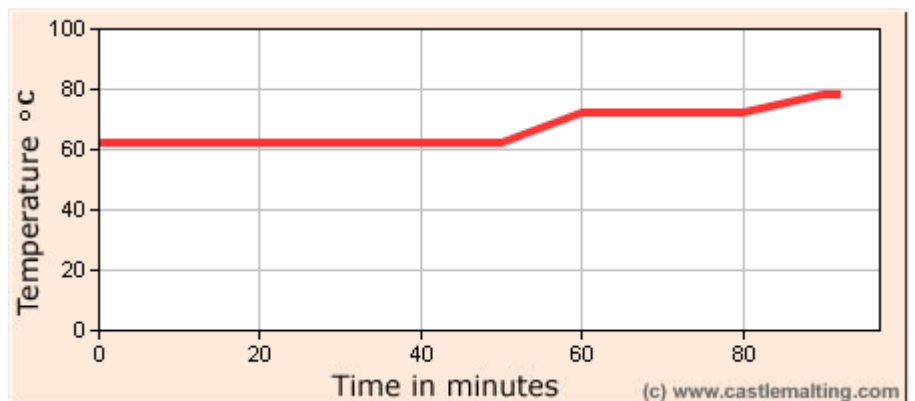
**Bitterness:** 22 - 27 IBU

### Description:

This Belgian Red Beer pours a deep red and presents aromas of caramel malt. This beer has well-rounded flavors and a pleasant caramel malt character.



### Mashing Temperature



### Step 1: Mashing

- Mash in 62 °C and rest 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: Boiling

- Duration: 1 hour 30 minutes, the volume of wort declines by 6 - 10%
  - After 15 minutes add Saaz;
  - After 80 minutes add Halertauer Mittelfruh and sugar if necessary;
- Remove the trub

### Step 3: Cooling to 23 - 24 °C

### Step 4: Fermentation at 25-26 °C during (6-7) days

### Step 5: Lagering minimum at 2 weeks 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

