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.

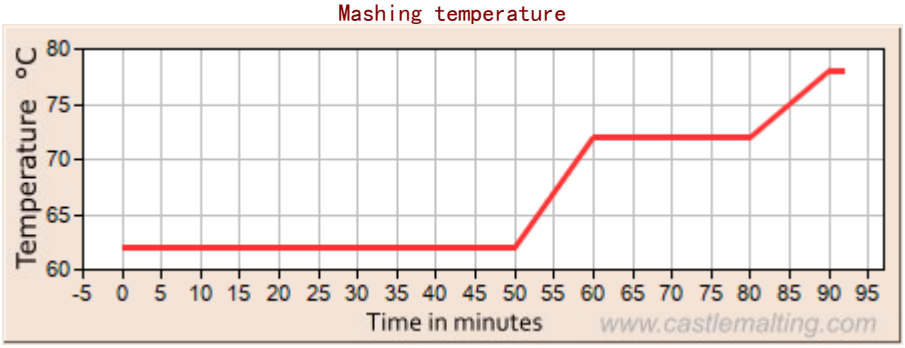


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INGREDIENTS / HL

MALT	
Ch teau Pilsen 2RS	10.8 kg / hl
Ch teau Melano	4.5 kg / hl
Ch teau Cara Gold	0.9 kg / hl
Ch teau 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



Step1: 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: 1hour 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