



Belgian Malts that Make Your Beer So Special

Bitter Beer



Original gravity: 10 ° PL

Alcohol: 4.5-5%

Colour: 60 EBC

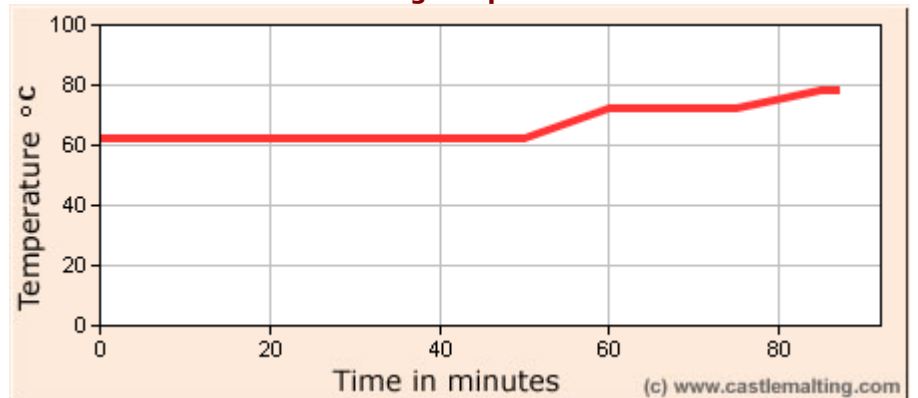
Bitterness: 38-40 IBU

Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	7.5 kg / hl
Château Melano	3 kg / hl
Château Cara Gold®	0.6 kg / hl
Château Munich	1.2 kg / hl
HOPS	
Tradition	126 g / hl
Cascade	50 g / hl
YEAST	
Safale S-04	50- 80 g / hl
Safbrew F-2 (second fermentation)	2.5-5 g / hl

Mashing temperature



Step1: Mashing

- After mashing in 80 liters of water, rest at 62 °C for 50 minutes
- Raise the temperature to 72°C, rest for 15 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 Hallertauer Tradition hop after 15 minutes from the beginning of boiling
 - Add Cascade after 80 minutes
 - Remove the trub

Step 4: Cooling to 18°C

Step 5: Fermentation at 20-21°C (7 days)

Step 6: Lagering minimum 2 weeks

Description

This full bodied, smooth beer has a flavour that lingers pleasantly on the palate. It is bitter, without being overwhelmingly so due to a perfect balance of malt and subtle hops. A refreshing and very satisfying drink.



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

