

# Belgian Malts that Make Your Beer So Special

## **Bitter Beer**



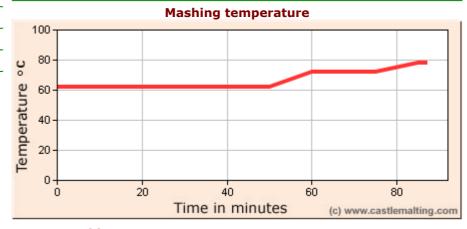
Original gravity: 10 ° PL

<b>Alcohol:</b> 4.5-5%	
Colour: 60 EBC	
Bitterness: 38-40 IBU	

# Beer recipe

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

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	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	on)	2.5-5 a / hl



#### 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