



Belgian Malts that Make Your Beer So Special

4 Cereals Beer



Original gravity: 18-19° PLato

Alcohol: 8.5 %

Colour: 8-9 EBC

Bitterness: 25 EBU

Description

A soft bitter beer with a short and pleasant post bitterness. An acid note makes the beer thirst-quenching and reveals a warm aftertaste. This beer imparts a malty aroma as well as aromas of cereal, baked bread and biscuit. The flavour is fruity, floral and even slightly herbal

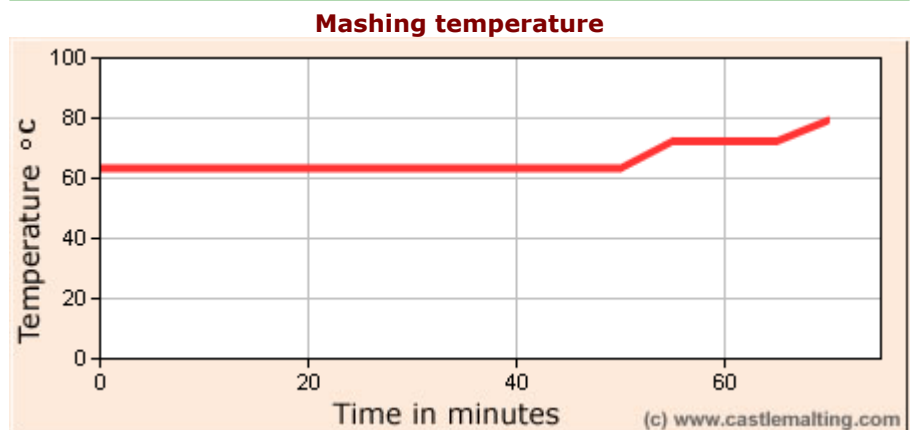


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Beer recipe

INGREDIENTS / 100 litres

MALT	
Château Pilsen 2RS	18.6 kg
Château Wheat Blanc®	3.1 kg
Château Spelt Malt	6.2 kg
Château Oat Malt	3.1 kg
HOPS	
Perle	50 g
Cascade	72 g
Aramis	18g
Saaz	30 g
YEAST	
SafAle BE-256	60 g



Step 1: Mashing

- Mash in 80l of water at 63°C
- Rest at 63°C for 50 minutes
- Rest at 72°C for 20 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 95 min
- In 10 minutes add hop Perle
- In 85 minutes add the rest of the hops

Step 3: Whirlpool: 8 min

Step 4: Fermentation Ferment at 27°C with the recommended yeast as above

Step 5: Lagering Mature during 2 days at 12°C and from 2 to 3 weeks at 1°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
Brewing is an experiment! Brew your own beer!
Send us your recipe, and we'll be pleased to publish it on our website