

Belgian Malts that Make Your Beer So Special

4 Cereals Beer

Beer recipe

INGREDIENTS / 100 litres



ABV 8.5% Colour 12 EBC Bitterness 25 IBU

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 flavor is fruity, floral, and even slightly herbal.

Service:

Glass: Goblet glass Temperature: 4 - 8°C

BREWER'S TIPS

Play with the percentages of the different malts in the grain bill to influence the taste of the finished beer.

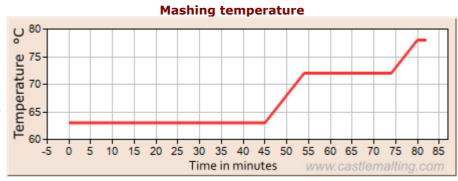
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

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

INGREDIENTS / 100 littles						
	MALT					
Château Pilsen 2RS		60% / 17 kg				
Château Wheat Blanc®		10% / 2.8 kg				
Château Spelt Malt		20% / 5.7 kg				
Château Oat Malt		10% / 2.8 kg				
	HOPS					
Perle (8.0% aa)		16.3 IBU / 70 g				
Cascade (6.0% aa)		3.8 IBU / 100 g				
Aramis (7.0% aa)		2.5 IBU / 60 g				
Saaz (3.5% aa)		2.5 IBU / 120 g				
	YEAST					

YEAST
SafAle BE-256
70 g



Step 1: Mashing

Mash-in and follow the profile below:

pН	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C

Rest for 45min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to mash out

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 75min.

Hop addition 1: After 15min add Perle.

Hop Addition 2: After 65min add Cascade, Saaz and Aramis.

Whirlpool to remove the trub

Total 7.	Batch size	100L	OG	17.0 ^o P	Efficiency	80%
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Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.

Ferment at 22°C for 2 days then rise to 25°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 12°C and rest for 2 days. Drop the temperature to 2°C and rest for 7 days.

Attenuation 88% FG 2.0°P	
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Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of**

CO2. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account: 193-1242112-48 IBAN: BE11 1931 2421 1248 BIC: CREGBEBB