

Belgian Malts that Make Your Beer So Special

4 Cereals Beer



ABV	Colour	Bitterness	
8.5%	12 EBC	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.

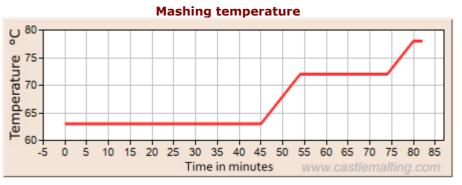
For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

# Beer recipe INGREDIENTS / 100 litres

Alash.	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

## SafAle BE-256



70 g

#### Step 1: Mashing

Mash-in and follow the profile below:

pН	5.3	Mix Ratio	2.7 L/kg
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 Ic	odine 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 evap	7.5%	Batch size	100L	OG	17.0 <sup>0</sup> 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 <sup>o</sup> 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.

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