



Belgian Malts that Make Your Beer So Special

Scotch Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	77% / 11.9 kg
Château Roasted Barley	2% / 0.3 kg
Château Wheat Blanc	7% / 1.0 kg
Château Peated	5% / 0.8 kg
Château Cara Ruby®	10% / 1.6 kg

HOPS

Goldings (6.0% aa)	15.3 IBU / 100 g
Fuggle (4.5% aa)	2.7 IBU / 100 g

YEAST

SafAle S-33	70 g
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ABV 4.5%

Color 32
EBC

Bitterness
18 IBU

Description

Overwhelmingly malty, with a rich and dominant sweet malt flavor and aroma. Imparts a soft bitterness, roasted coffee aroma with pronounced smoked peat flavor. Strong color, a stable, fine, and colorful foam.

Service:

Glass: Tulip Glass

Temperature: 4 - 8°C

BREWER'S TIPS

Play with the percentage of Chateau Peated to have more or less smoky flavors.

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

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 62°C

Rest for 45min at 62°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 60min.

Hop addition 1: After 10min add Goldings.

Hop Addition 2: After 50min add Fuggles.

Whirlpool to remove the trub

Total evap 6.0%	Batch size 100L	OG 10.8°P	Efficiency 90%
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Step 3: Fermentation and Maturation

Cooldown the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 18°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 2°C and rest for 7 days.

Attenuation	78%	FG	2.4°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 **2.4 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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