



Belgian Malts that Make Your Beer So Special

Scotch Beer



Original gravity: 11° Plato

Alcohol: 4.5 %

Colour: 30 EBC

Bitterness: 18 EBU

Description

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

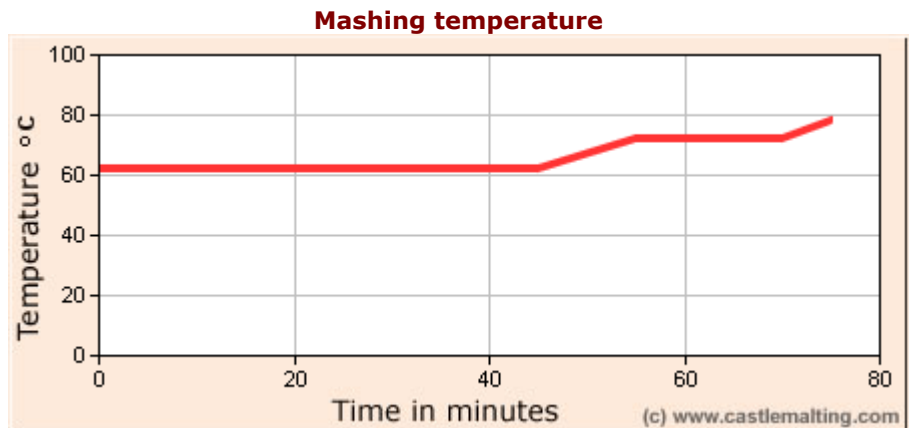


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Beer recipe

INGREDIENTS / 100 litres

| MALT | |
|------------------------|--------|
| Château Pilsen 2RS | 14 kg |
| Château Roasted Barley | 3 kg |
| Château Wheat Blanc® | 1 kg |
| Château Peated | 0.2 kg |
| HOPS | |
| Goldings Pellets | 100 g |
| Fuggle Pellets | 70 g |
| YEAST | |
| SafAle S-33 | 55 g |



Step 1: Mashing

- Mash in 80l of water at 62°C , adjust the pH of the mash to 5.4
- Rest at 62°C for 45 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 70 minutes
- add hop Goldings Pellets at the beginning of boiling
- in 1 hour add hop Fuggle Pellets

Step 3: Fermentation

Ferment at 25°C with the recommended yeast as above

Step 6: Lagering:

Mature during 2 weeks at 2°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