



Belgian Malts that Make Your Beer So Special

Brown Smoked



Original gravity: 13-14° Plato

Alcohol: 6 %

Colour: 65-70 EBC

Bitterness: 28 EBU

Description

This beer is brown coloured with red hints. Imparts malty aromas with caramel hints, baked bread and woody smoke notes.

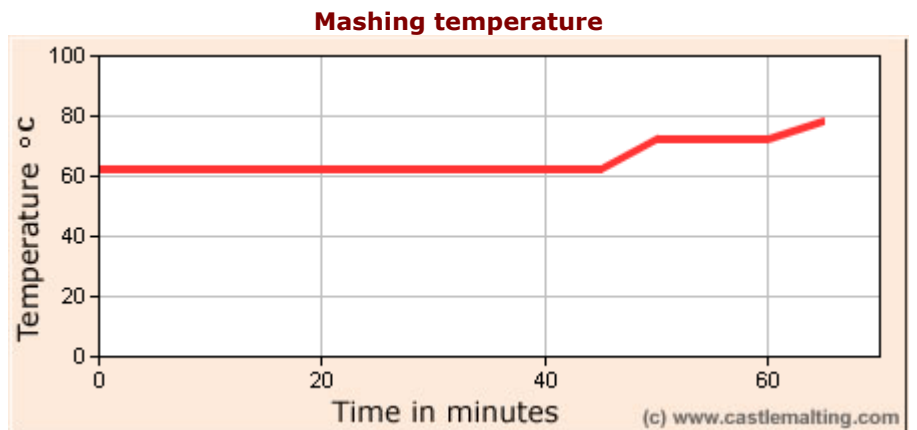


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Beer recipe

INGREDIENTS / 100 litres

MALT	
Château Pilsen 2RS	10 kg
Château Pale Ale	3 kg
Château Munich	2 kg
Château Cara Gold®	4 kg
Château Chocolat	0.5
Château Peated	1 kg
HOPS	
Magnum	50 g
Tettnang	50 g
YEAST	
SafAle BE-256	50-80 g
SafAle BE-256 (refermentation)	2.5-5 g



Step 1: Mashing

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Mash in at 62°C and rest at 62°C for 45 minutes
Increase the temperature up to 72°C
-Rest at 72°C for 10 minutes
-Rest at 78°C for 2 minutes

Step 2: Boiling

Duration: 1 hour 30 minutes; the volume of wort declines by 8 - 10%
-After 15 minutes add the Magnum hop
-After 115 minutes add the Tettnang hop and the sugar if necessary

Step 3: Cooling

Step 4: Fermentation

Ferment at 23°C with SafAle BE-256

Step 5: Lagering

Mature during 15 days at 2°C

Step 6:

Refermentation in the bottle with SafAle BE-256

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

