



# Belgian Malts that Make Your Beer So Special

## Imperial Stout



**Original gravity:** 19° Plato

**Alcohol:** 6.5 %

**Colour:** 65 EBC

**Bitterness:** 28 EBU

### Description

Extremely dark brown in color with flavors that are intensely malty, deeply roasted with accents of dark fruit (raisin, fig) and chocolate. The bitterness is typically low to moderate.



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## Beer recipe

### INGREDIENTS / 100 litres

#### MALT

Château Pilsen 2RS	15 kg
Château Cara Ruby®	2.5 kg
Château Roasted Barley	0.5 kg
Château Chocolat	2 kg
Château Abbey	5 kg

#### HOPS

East Kent Golding Pellets	42 g
Saaz	30 g

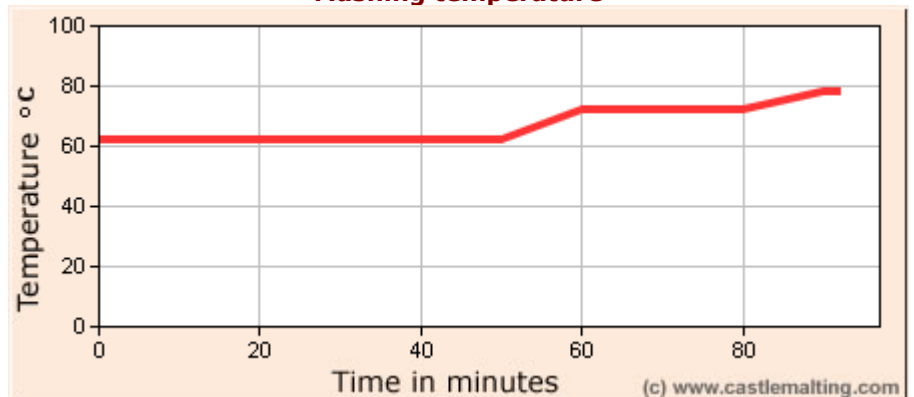
#### YEAST

SafAle S-04	65 g
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#### SUGAR

Brown Sugar (Cassonade)	10 kg
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### Mashing temperature



#### Step 1: Mashing

- Mash in at 62°C , adjust the pH of the mash to 5.4 , rest 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 East Kent Golding Pellets at the beginning of boiling
  - 10 minutes before the end of boiling add Saaz in Pellets and Brown Sugar (Cassonade)

#### Step 3: Cooling down to 24°C

**Step 4 : Fermentation** Ferment at 25°C with the recommended yeast as above

#### Step 5: Lagering

Mature during 2 weeks at 3°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

