



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

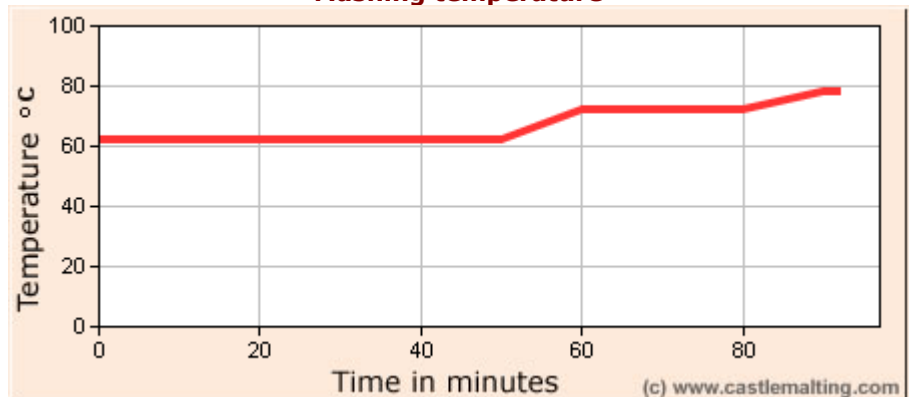
YEAST

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

