



# Belgian Malts that Make Your Beer So Special

## Fruit Beer



## Beer recipe

### INGREDIENTS / 100 litres

#### MALT

Château Pilsen 2RS	9.8 kg
Château Melano	3.8 kg
Château Cara Gold®	0.7 kg

#### HOPS

Liberty	100 g
Perle	50 g

#### YEAST

SafAle T-58	65 g
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**Original gravity:** 12.5° Plato


**Alcohol:** 5.5 %

**Colour:** 50 EBC

**Bitterness:** 22-27 EBU

### Description

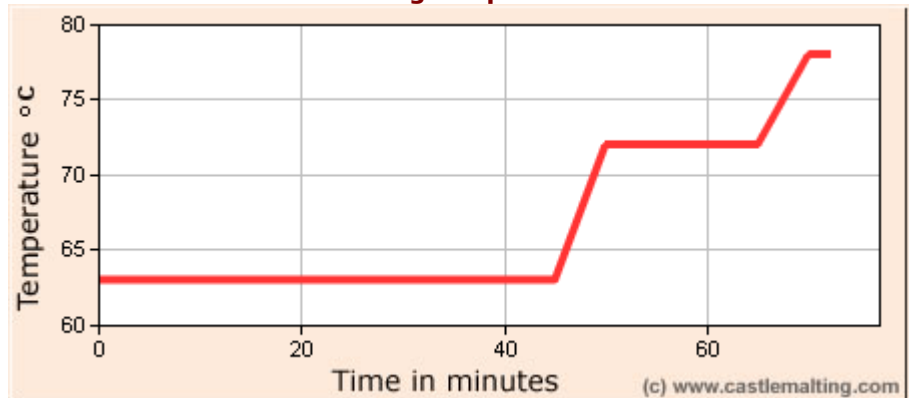
A harmonious marriage of fruit and beer. The fruits add an extra complexity to the beer, but is not so prominent as to unbalance the resulting presentation.

	<b>Fruit Juice*</b>	
Juice concentrate (strawberry, raspberry, cherry, elderberry, blueberry)		4-6 l



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### Mashing temperature



#### Step 1: Mashing

Rest at 62°C for 70 minutes  
Rest at 72°C for 15 minutes  
Rest at 78°C for 2 minutes

#### Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

#### Step 3: Boiling

Duration: 90 min; temperature: 100°C;  
The volume of wort declines by 6 - 10%;  
After 15 minutes add the Liberty hop, after 80 minutes add the Perle hop  
Remove the trub

#### Step 4: Cooling down to 24°C

#### Step 5: Fermentation

Ferment at 26-27°C with the recommended yeast as above during 7 days

#### Step 6: Lagering:

Mature during minimum 2 weeks

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

