



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

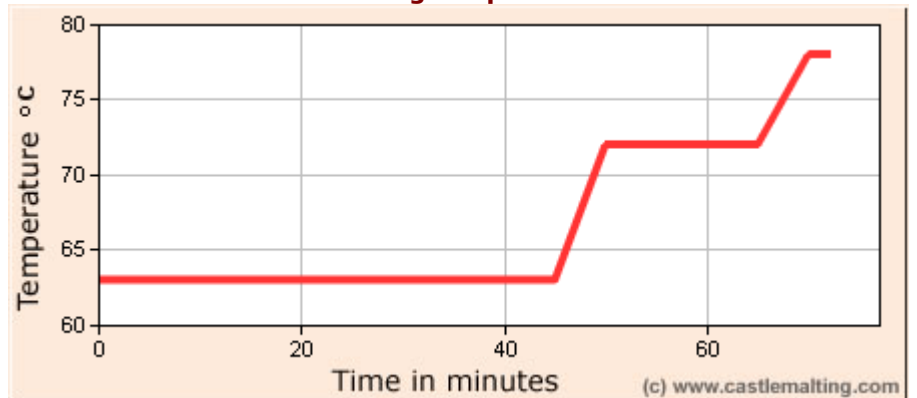
A harmonious marriage of fruit and beer. The fruits add an extra complexity to the beer, but is not so prominent as to unbalance the resulting presentation.

	Fruit Juice*	
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

