



# Belgian Malts that Make Your Beer So Special

## English IPA



**Original gravity:** 16-17 ° Plato

**Alcohol:** 7 %

**Colour:** 9 EBC



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## Beer recipe

### INGREDIENTS / 100 L

#### MALT

Château Pilsen 2RP	19.5 kg / hl
Château Melano Light	0.5 kg / hl
Château Cara Ruby®	0.5 kg / hl
Château Cara Blond®	0,5 kg / hl

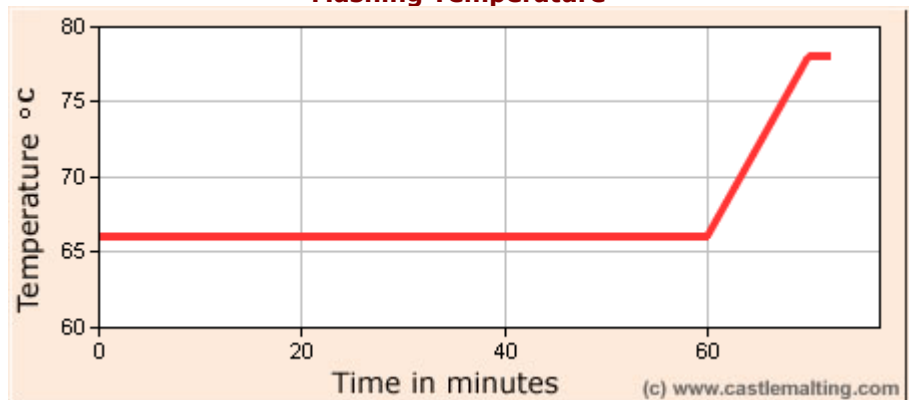
#### HOPS

Goldings	210 g / hl
Fuggle	100 g / hl
Aramis	100g / hl

#### YEAST

SafAle BE 134	50 - 80 g / hl
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### Mashing Temperature



#### Step 1: Mashing

Mash at 66°C for 60 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: 1 hour, 20 minutes

Temperature: 100°C The volume of wort declines by 6 - 10 %

- In 15 minutes add the hop (Golding)

- In 70 minutes add the hops (Fuggle and Aramis) and sugar if necessary

The wort must have a density of 16.5° Plato

Remove the trub

#### Step 4: Cooling

Cooling down to 23°C

#### Step 5: Fermentation

Fermentation at 24°C

#### Step 6: Lagering:

minimum 2 weeks at 2°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

