



Belgian Malts that Make Your Beer So Special

Belgian Red Pure Malt Beer

Beer recipe



RECIPE FOR 100L

MALT

Château Pilsen 2RS	60% / 13.5 kg
Château Melano	25% / 5.5 kg
Château Munich	10% / 2.2 kg
Château Cara Gold®	5% / 1.2 kg

HOPS

Hallertauer Mittelfruh (4.5% aa)	20 IBU / 170 g
Saaz (3.5% aa)	2.5 IBU / 120 g
Mandarina Bavaria (9.5% aa)	2.5 IBU / 50 g

YEAST

SafAle US-05	80 g
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ABC 6.5%

Color 42
EBC

Bitterness
25 IBU

Description:

Beer with a sweet and lightly hopped tea-like flavor. Well-rounded and balanced flavors and a pleasant malt character with a slightly dry finish.

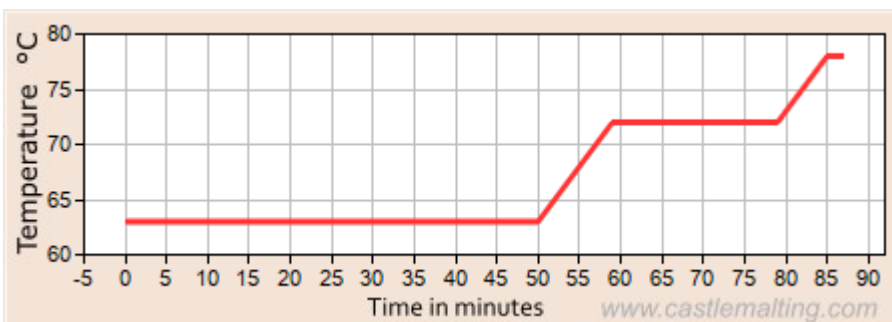
Service:

Glass: Stemmed Goblet glass
Temperature: 4-8°C

BREWER'S TIP

You can add 1-2% of Chateau Black malt to give a nice touch of a roast character.

Mashing Temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C

Rest for 50min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 60min.

Hop addition 1: After 10min add Hallertau Mittelfruh.

Hop Addition 2: After 50min add Saaz.

Hop Addition 3: After 55min add Mandarin Bavaria.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%
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Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 2 days then rise to 22°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	82%	FG	2.65°P
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Step 4: Cold Aging and Packaging

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact:
info@castlemalting.com

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Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO₂**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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