



# Belgian Malts that Make Your Beer So Special

## Belgian Red Pure Malt Beer



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	10.8 kg / hl
Château Melano	4.5 kg / hl
Château Munich	1.8 kg / hl
Château Cara Gold®	0.9 kg / hl
HOPS	
Saaz	100 g / hl
Hallertauer Mittelfruh	50 g / hl
YEAST	
Safale US-05	50 - 80 g / hl
Safbrew F-2 (Refermentation)	2.5 - 5 g / hl

**Original gravity:** 13.5 ° PL

**Alcohol:** 6.5%

**Colour:** 60 EBC

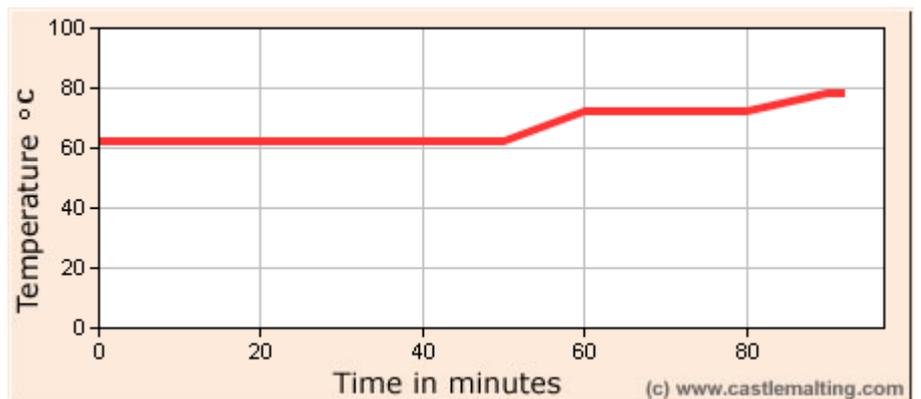
**Bitterness:** 22 - 27 IBU

### Description:

A bit sweet, with a lightly hopped tea-like flavour. Well-rounded and balanced flavors and a pleasant toasted malt character. A drying finish is common.



### Mashing Temperature



### Step 1: Mashing

- Mash in 62 °C and rest for 50 minutes
- Raise the temperature to 72°C, rest for 20 minutes
- Raise the temperature to 78°C, rest for 2 minutes

### Step 2: Boiling

- Duration: 1 hour 30 minutes, the volume of wort declines by 6 - 10%
- After 15 minutes add Saaz;
- After 80 minutes add Halertauer Mittelfruh and sugar if necessary;

\*Sugar option: Cassonade light (Soft light brown sugar) (0.5 kg/hl)

### Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the dyacetil to rest for 24 hours at the end of fermentation prior to yeast removal.

### Step 4: Lagering

Minimum 2 weeks at 4°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](mailto: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

