



Belgian Malts that Make Your Beer So Special

Belgian-style IPA



Original gravity: 14 - 16 ° PL

Alcohol: 6 - 7%

Colour: 10 - 15 EBC

Bitterness: 38 IBU

Description:

The perfect answer for enthusiasts who want hoppy IPA character combined with the complex, fruity, spicy character of Belgian Strong Pale Ales.

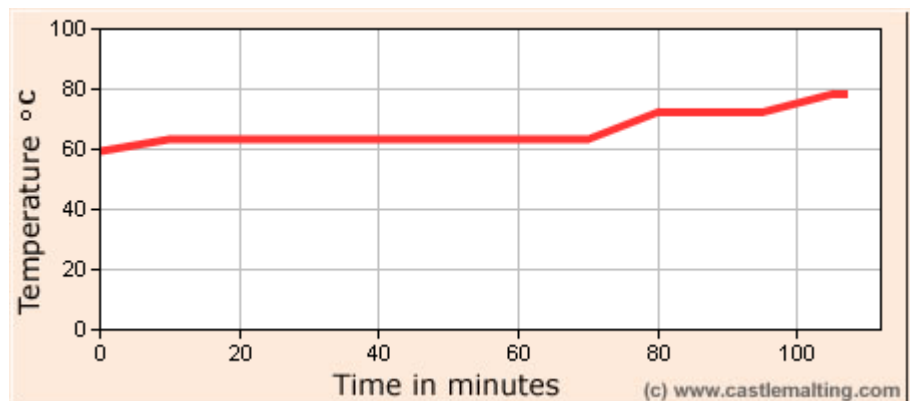


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	15 kg / hl
Château Munich Light®	7.5 kg / hl
Château Abbey®	2 kg / hl
HOPS	
Fuggles	250 g / hl
East Kent Goldings	200 g / hl
Willamette	200 g / hl
YEAST	
Safale S-04	50 - 80 g / hl
Safale S - 04 (second fermentation)	2.5 - 5 g / hl

Mashing Temperature



Step 1: Mashing

- Mash in 70 litres of water at 59°C and gradually raise the temperature to 63°C
- Rest at 63°C for 60 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 75°C

Step 3: Boiling

Duration: 90 min; the volume of wort declines by 8 - 10%
Counting from the start of boiling, after 5 min add Fuggles, after 80 min add East Kent Goldings, after 85 min add Willamette

Step 4: Fermentation

Fermentation at 23°C

Step 5: Lagering

Minimum 3 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

Brewing is an experiment! Brew your own beer!

Send us your recipe, and we'll be pleased to publish it on our website

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