



# 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.

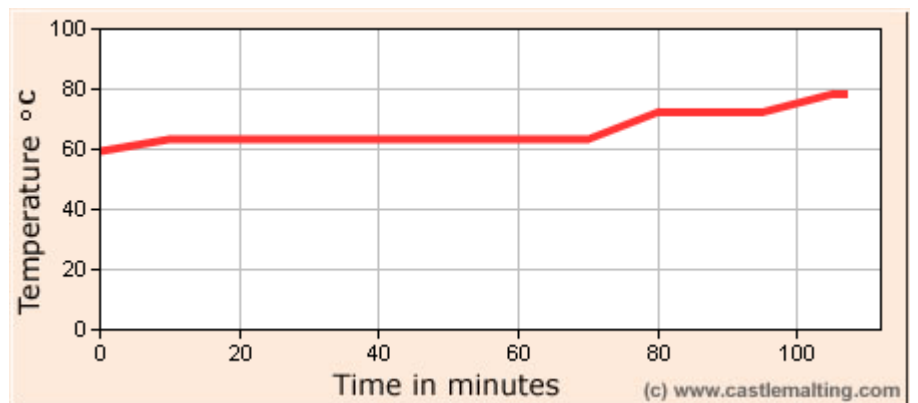


## Beer recipe

### 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](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

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