



# Belgian Malts that Make Your Beer So Special

## Belgian Amber Beer



## Beer recipe

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

#### MALT

Château Pilsen 2RS	15 kg / hl
Château Munich Light®	7.5 kg / hl
Château Abbey® or Château Cara Ruby®	2.5 kg / hl

#### HOPS

Saaz	75 g / hl
Hallertau Mittelfruh	25 g / hl

#### YEAST

Safbrew S - 33	50- 80 g / hl
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**Original gravity:** 14 - 16 ° PL

**Alcohol:** 6 - 7%

**Colour:** 10 - 15 EBC

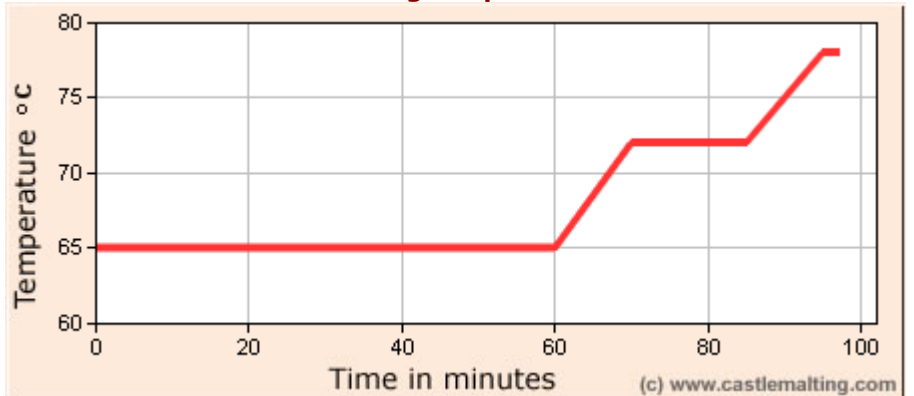
**Bitterness:** 18 - 22 IBU

### Description

Due to the combination of Château Munich Light® and Château Abbey® malts, this special beer is characterized by a rich warmth typical of wine and a unique freshness typical of beer.



### Mashing temperature



### Step 1: Mashing

- Mash in at 65°C and rest for 60 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

### Step 2: Boiling

- Duration: 1h 30min; the volume of wort declines by 8 - 10%
- After 15 minutes add half of the hops, after 85 minutes add the rest of the hops and sugar, if necessary

\*Spices option: Coriander (1 g/hl) and grains of paradise (1.5 g/hl) or liquorice (0.5 g/hl)

\*\*Sugar option: White candy sugar (0.5 kg/hl)

### Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, allow the diacetyl 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

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