



80 g

Belgian Dark Abbey Beer

Beer recipe



Château Pilsen 2RS Château Pale Ale® Château Cara Blond® Château Crystal® Château Chôcolat 2% / 0.6 kg

RECIPE FOR 100L

Hallertau Tradition (5.5% aa) 25.2 IBU / 160 g
Tettnang (5.0% aa) 2.8 IBU / 100 g

YEAST

ABV 8.5%

Color 75 EBC Bitterness 28 IBU

Description

A beer of character with a rich malt flavor and a well-balanced bitterness. Leaves a subtle aftertaste of burnt wood.

Service:

Glass: Tulip Glass Temperature: 4-8 °C

BREWER'S TIP

For more roasted/chocolate notes, you can add up to 5% of Chateau Chocolat

Mashing temperature

0 80
75
70
65
65
60
-5 0 5 10 15 20 25 30 35 40 45 50 55 60 65 70 75 80 85 90 95 100
Time in minutes

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Step 1: Mashing

SafAle BE-256

Mash-in and follow the profile below:

pH 5.3 Mix Ratio 2.5 L/kg

Mash-in at 63°C

Rest for 60min 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 90min.

Hop addition 1: After 30min add Hallertau Tradition.

Hop addition 2: After 80min add Tettnang.

Whirlpool to remove the trub

Total evap 9.0% Batch size 100L OG 17.5°P Efficiency 80%

Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 21°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 85% FG 2.60°P

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO2**. The beer is ready to package and drink. Enjoy!

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

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
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