

Belgian Malts that Make Your Beer So Special

Belgian Brown Beer

Beer recipe **RECIPE FOR 100L**



olor 58	Bittern
EBC	25 IB

ABV 6.5%	EBC	25 IBU

Description

A beer with a rich sweet malt flavor and a well-balanced taste. Leaves a subtle aftertaste of chocolate.

Service:

Glass: Tulip Glass Temperature: 4-8 °C

BREWER'S TIPS

For a cleaner fermentation keep the yeast pitching rate high 0.75 - 0.8 g/L

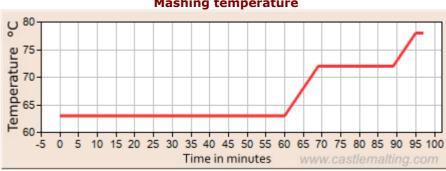
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

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

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	MALT	
Château Pilsen 2RS		50% / 11.3 kg
Château Munich Light®		30% / 6.8 kg
Château Cara Ruby®		14% / 3.2 kg
Château Crystal®		3% / 0.7 kg
Château Chocolat		3% / 0.7 kg
A STATE OF THE STA	HOPS	
Magnum (12.0% aa)		22.5 IBU / 70 g
Perle (8.0% aa)		2.5 IBU / 60 g
	YEAST	
SafAle T-58		80 g
- COL 90	SUGAR	
Brown candy sugar		500 a

Brown candy sugar 500 g Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

pН 5.3 Mix Ratio 2.7 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 60min.

Hop addition 1: After 10min add Magnum. Hop addition 2: After 55min add Perle.

Sugar addition: After 50min add Brown Candy Sugar.

Whirlpool to remove the trub

Total Batch 6.0% 100L OG 15.0°P Efficiency 85% evap size

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 20°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 77% 3.40°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!

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