



# **Aramis Beer**



**ABV 6.5%** 

Color 20 EBC Bitterness 30 IBU

### **Description**

Due to the combination of Château Munich Light and Château Abbey malts, this special beer is characterized by a rich warmness typical of wine and a unique freshness typical of beer. The hop Aramis offers this beer a very fine aroma with subtle spicy notes.

## Service:

Glass: American Shaker Pint Glass Temperature: 4 - 8°C

## **BREWER'S TIPS**

Use fresh hops for better results in the aroma.

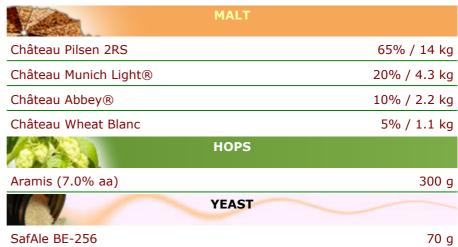
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

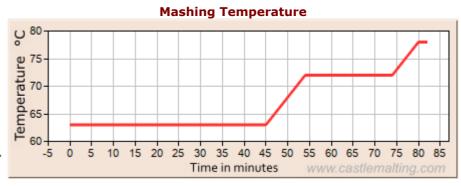
For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

# Beer recipe

#### **RECIPE FOR 100L**





Step 1: Mashing

Mash-in and follow the profile below:

pH 5.3 Mix Ratio 2.7 L/kg

Mash-in at 63°C

Rest for 45min 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 130g of Aramis (24 IBU). Hop Addition 2: After 55min add 170g of Aramis (6 IBU).

Whirlpool to remove the trub

Total evap 6.0% Batch size 100L OG 14.0°P Efficiency 85%

**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 18°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	84%	FG	2.20 <sup>o</sup> P
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### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy!

<sup>\*</sup>For refermentation in the bottle, add brewing sugar and SafAle F-2.