



4 Cereals Beer

Beer recipe

INGREDIENTS /100 litres



ABV Colour Bitterness 8.5% 12 EBC 25 IBU

Description

A soft bitter beer with a short and pleasant post bitterness. An acid note makes the beer thirst-quenching and reveals a warm aftertaste. This beer imparts a malty aroma as well as aromas of cereal, baked bread, and biscuit. The flavor is fruity, floral, and even slightly herbal.

Service:

Glass: Goblet glass Temperature: 4 - 8°C

BREWER'S TIPS

Play with the percentages of the different malts in the grain bill to influence the taste of the finished beer.

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

INCREDIENTS / 100 INCC				
	MALT			
Château Pilsen 2RS		60% / 17 kg		
Château Wheat Blanc®		10% / 2.8 kg		
Château Spelt Malt		20% / 5.7 kg		
Château Oat Malt		10% / 2.8 kg		
	HOPS			
Perle (8.0% aa)		16.3 IBU / 70 g		
Cascade (6.0% aa)		3.8 IBU / 100 g		
Aramis (7.0% aa)		2.5 IBU / 60 g		
Saaz (3.5% aa)		2.5 IBU / 120 g		
	YEAST			
SafAle BE-256		70 g		



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 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 75min.

Hop addition 1: After 15min add Perle.

Hop Addition 2: After 65min add Cascade, Saaz and Aramis.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	17.0 ^o P	Efficiency	80%
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Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.

Ferment at 22°C for 2 days then rise to 25°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 12°C and rest for 2 days. Drop the temperature to 2°C and rest for 7 days.

Attenuation	88%	FG	2.0 ^o 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! *For refermentation

in the bottle, add brewing sugar and SafAle F-2.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account: 193-1242112-48 IBAN: BE11 1931 2421 1248 BIC: CREGBEBB