



Brown Smoked



ABV 6.0%

Color 60 EBC Bitterness 28 IBU

Description

This beer is brown colored with malty, caramel hints, baked bread, and woody smoke notes.

Service:

Glass: Goblet glass Temperature: 4-8°C

BREWER'S TIPS

Referment this beer in the bottle using SafAle BE-256 to carbonate and make it more complex.

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

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	MALT						
Château Pilsen 2RS	48% / 9.7 kg						
Château Pale Ale®	15% / 3 kg						
Château Munich	10% / 2 kg						
Château Cara Gold®	20% / 4.1 kg						
Château Chocolat	2% / 0.4 kg						
Château Peated	5% / 1 kg						
	HOPS						
Magnum (12.0% aa)	25.5 IBU / 80 g						
Tettnang (5.0% aa)	2.5 IBU / 80 g						

YEAST

SafAle BE-256 70 g



Step 1: Mashing

Mash-in and follow the profile below:

pH 5.3 Mix Ratio 3.0 L/kg

Mash-in at 62°C

Rest for 45min at 62°C

Rise to 72°C at 1°C/min

Rest for 15min 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 50min add Tettnang.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	13.0°P	Efficiency	85%
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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 10 days.

Attenuation 85% FG 2.00°P

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO2**. The beer is ready to package and drink. Enjoy!

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