



# Belgian Malts that Make Your Beer So Special

## English IPA



ABV 6.5%

Color 22  
EBC

Bitterness  
50 IBU

### Description

A hoppy, moderately-strong, very malty English IPA.

### Service:

Glass: English Pint Glass  
Temperature: 4-8°C

### BREWER'S TIP

To increase the malty sweetness, you can under pitch (0.5-0.6 g/L).

Also, favor Sulfate in the Sulfate/Chloride ratio of your brewing water.

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



#### MALT

Château Pilsen 2RP	85% / 18.7 kg
Château Melano	10% / 2.2 kg
Château Cara Ruby®	3% / 0.7 kg
Château Cara Blond®	2% / 0.5 kg



#### HOPS

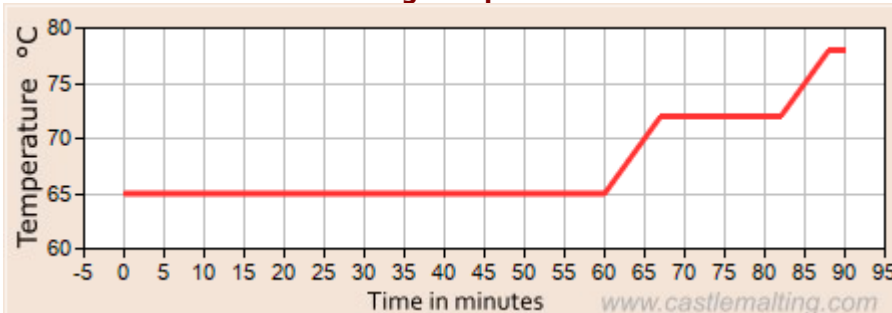
Goldings (6.0% aa)	43 IBU / 250 g
Fuggles (4.5% aa)	2.8 IBU / 100 g
Aramis (7.0% aa)	4.3 IBU / 100 g



#### YEAST

SafAle S-04	70 g
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### Mashing Temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 65°C

Rest for 60min at 65°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 Goldings.

Hop Addition 2: After 50min add Fuggles and Aramis.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°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 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	82%	FG	2.60°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 2.6 volumes of CO<sub>2</sub>. The beer is ready to package and drink. Enjoy!

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

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