Belgian Malts that Make Your Beer So Special

Double IPA Beer



ABV 7.5%	Color 25 EBC	Bitterness 65 IBU

Description
A hoppy and strong IPA with a nice malt touch. Strongly hopped, but with a clean and dry finish. Dangerously drinkable.

Service:
Glass: Pint Glass

Temperature: 4-8°C

BREWER`S TIPS
To have great hoppy notes only use fresh hops with good storage conditions.

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

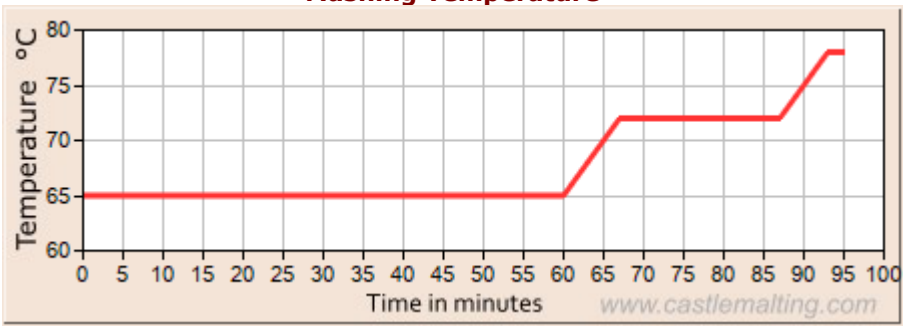
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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 2RS	76% / 17.4 kg
Château Munich	10% / 2.3 kg
Château Crystal	4% / 0.9 kg
Château Cara Blond®	10% / 2.3 kg
HOPS	
Columbus (16.0% aa)	100 g
Chinook (13.0% aa)	100 g
Centennial (10.5% aa)	100 g
YEAST	
SafAle US-05	80 g
SUGAR	
Corn Sugar	1 kg

Mashing Temperature



Step1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 65°C

Rest for 60min at 65°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 40g of each hop (45.5 IBU).

Hop Addition 2: After 45min add 25g of each hop (13.7 IBU)

Hop Addition 2: After 70min add 35g of each hop (5.9 IBU)

Sugar: After 60min add sugar.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	15.7°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 2 days then rise to 22°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	85%	FG	2.35°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!

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