Belgian Malts that Make Your Beer So Special

Golden Strong Beer



ABV 9%	Color 11 EBC	Bitterness 28 IBU

Description
A golden strong beer with a way to fruity aromas, enhanced by spicy notes, pleasant warmness, and a slightly bitter aftertaste.

Service:
Glass: Tulip Glass

Temperature: 4-6°C

BREWER`S TIPS
Play with fermentation temperature and wort aeration to produce more complex flavors.

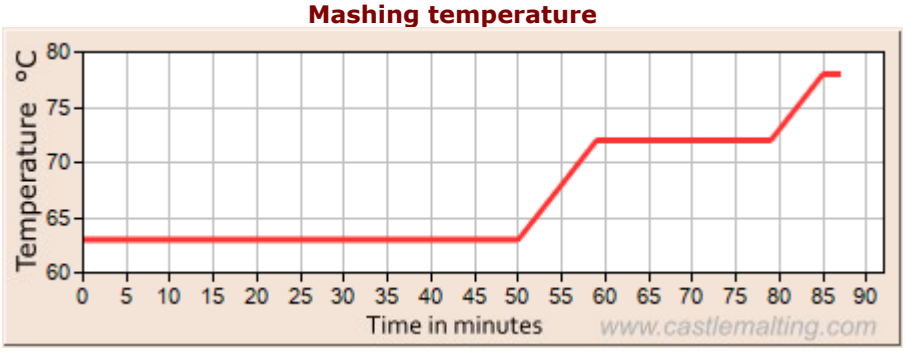
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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	90% / 26.2 kg
Château Pale Ale®	4% / 1.2 kg
Château Wheat Blanc	4% / 1.2 kg
Château Cara Blond®	2% / 0.6 kg
HOPS	
Centennial (10.5% aa)	130 g
Mosaic (12.0% aa)	70 g
YEAST	
SafAle BE-256	70 g
SUGAR	
White Candy Sugar	500 g
SPICES	
Coriander	10 g
Clove	5 g
Black Pepper	5 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg

Mash-in at 63°C

Rest for 50min 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 90min.

Hop addition 1: After 30min add 70g of Centennial (19.6IBU).

Hop Addition 2: After 80min add 60g of Centennial (3.9 IBU).

Sugar Addition: After 80min add White Candy Sugar.

Hop Addition 3: After 85min add 70g of Mosaic (4.5 IBU).

Spices addition: After 85min add all spices.

Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	18.5°P	Efficiency	80%

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 7 days.

Attenuation	86%	FG	2.50°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.