



# Belgian Malts that Make Your Beer So Special

## Belgian-style IPA



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	61% / 13.8 kg
Château Munich Light®	31% / 6.9 kg
Château Abbey®	8% / 1.8 kg

#### HOPS

Fuggles (4.5% aa)	28.8 IBU / 250 g
East Kent Goldings (5.0% aa)	6.0 IBU / 200 g
Willamette (5.0% aa)	5.2 IBU / 200 g

#### YEAST

SafAle S-04	80 g
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Alcohol  
6.5%

Color 19  
EBC

Bitterness  
40 IBU

#### Description:

The perfect answer for enthusiasts who want hoppy IPA character combined with the complex, fruity, spicy character of Belgian Strong Pale Ales.

#### Service:

Glass: Pint Glass

Temperature: 4-8 °C

#### BREWER'S TIP

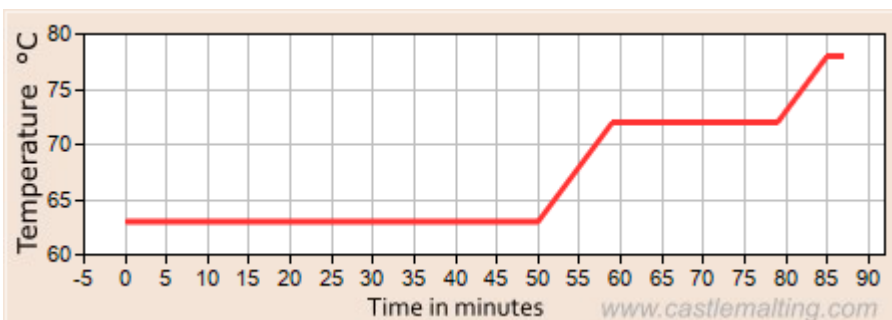
Use only fresh hop pellets that were kept in good storage conditions.

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

### Mashing Temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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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 60min.

Hop addition 1: After 50min add Fuggles.

Hop Addition 2: After 10min add EKG.

Hop Addition 3: After 5min add Willamette.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.6°P	Efficiency	85%
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#### 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 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	80%	FG	2.95°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 **2.7 volumes of CO2**. The beer is ready to package and drink. Enjoy!

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

