



# Belgian Malts that Make Your Beer So Special

## Belgian Christmas Ale



ABV 8.5%

Color 75  
EBC

Bitterness  
28 IBU

### Description

Belgian Christmas Ale with a rich creamy head, slightly spicy flavor, and a pleasant aroma.

### Service:

Glass: Tall Glass

Temperature: 4-8 °C

### BREWER'S TIPS

For refermentation in the bottle, use the same yeast SafAle T-58.

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	56% / 16.4 kg
Château Munich	20% / 5.8 kg
Château Crystal®	12% / 3.5 kg
Château Cafe Light®	12% / 3.5 kg

#### HOPS

Admiral (14.5% aa)	22.4 IBU / 55 g
Brewers Gold (6.0% aa)	2.8 IBU / 80 g
Perle (8.0% aa)	2.8 IBU / 60 g

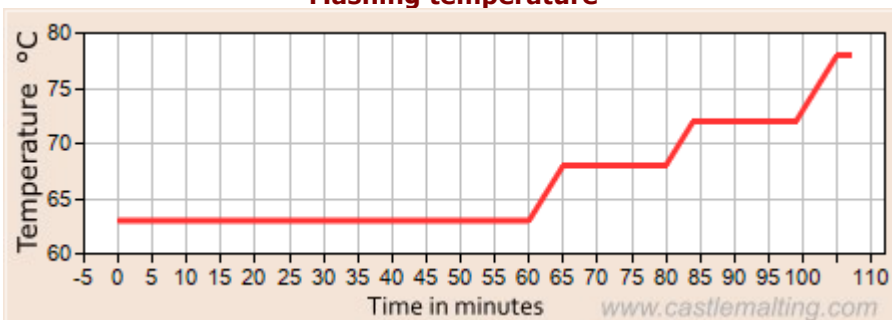
#### YEAST

SafAle T-58	80 g
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#### SUGAR

Dark Candy Sugar	500 g
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### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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Mash-in at 63°C

Rest for 60min at 63°C

Rise to 68°C at 1°C/min

Rest for 15min at 68°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 90min.

Hop addition 1: After 30min add Admiral.

Hop addition 2: After 80min add Brewers Gold and Perle.

Sugar addition: After 75min add Dark Candy Sugar.

Whirlpool to remove the trub

Total evap 9.0%	Batch size 100L	OG 18.5°P	Efficiency 80%
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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 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	80%	FG	3.60°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 **2.7 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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La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium  
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;  
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439  
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB