

Belgian Malts that Make Your Beer So Special

Belgian Dark Abbey Beer



Color 75

EBC

A beer of character with a rich malt flavor and a well-balanced bitterness. Leaves a subtle aftertaste of burnt

ABV 8.5%

Description

Glass: Tulip Glass

Temperature: 4-8 °C

wood. Service: Bitterness

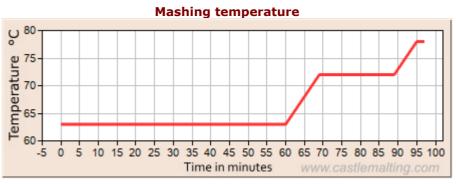
28 IBU

Beer recipe

RECIPE FOR 100L

Van.	MALT	
Château Pilsen 2RS		34% / 10.1 kg
Château Pale Ale®		34% / 10.1 kg
Château Cara Blond®		15% / 4.4 kg
Château Crystal®		15% / 4.4 kg
Château Chocolat		2% / 0.6 kg
	HOPS	
Hallertau Tradition (5.5% aa)		25.2 IBU / 160 g
Tettnang (5.0% aa)		2.8 IBU / 100 g
	YEAST	

SafAle BE-256



80 g

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 60min 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 Hallertau Tradition.

Hop addition 2: After 80min add Tettnang.

Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	17.5 ⁰ 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 21°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	2.60 ⁰ 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!

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.

BREWER`S TIP

For more roasted/chocolate notes,

you can add up to 5% of Chateau Chocolat

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 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