



# Belgian Malts that Make Your Beer So Special

## Light Beer "Forbidden Fruit"



**Original gravity:** 13.5<sup>o</sup>Pl

**Alcohol:** 6.5%

**Colour:** 60 EBC

**Bitterness:** 22-27 IBU

### Description

A rich, highly aromatic Belgian-style beer with an irresistible taste. An excellent balance of flavours accompanied by a spicy, herbal aroma.

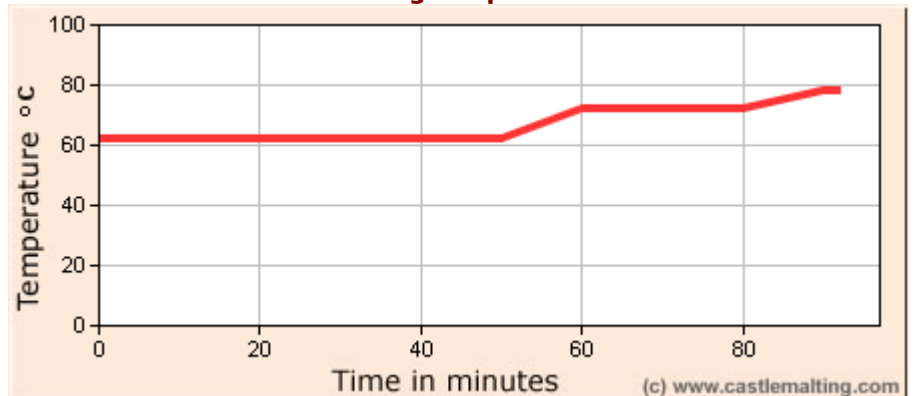


## Beer recipe

### INGREDIENTS / HL

MALT	
Château Pilsen 2RS	10.8 kg / hl
Château Melano	4.5 kg / hl
Château Cara Gold®	0.9 kg / hl
Château Munich	1.8 kg / hl
HOPS	
Saaz	100 g / hl
Hersbrucker (Hallertauer)	50 g / hl
YEAST	
SafAle US-05	50- 80 g / hl
SafAle US-05 (second fermentation)	2.5-5 g / hl

### Mashing temperature



#### Step 1: Mashing

After mashing in, rest at 62<sup>o</sup>C for 50 minutes  
Raise the temperature to 72<sup>o</sup>C, rest for 20 minutes  
Raise the temperature to 78<sup>o</sup>C, rest for 2 minutes

#### Step 2: Filtration

Separate the wort from the spent grain with water at 78<sup>o</sup>C

#### Step 3: Boiling

Duration: 1 hour 30 minutes; the volume of wort declines by 6-10%  
Add Saaz hop after 15 minutes from the beginning of boiling  
Add Hallertauer Aroma hop and sugar, if necessary, after 80 minutes

#### Step 4: Cooling to 22-24<sup>o</sup>C

#### Step 5: Fermentation at 25-26<sup>o</sup>C (7 days)

#### Step 6: Lagering minimum 2 weeks

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: [info@castlemalting.com](mailto: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

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