



# Belgian Malts that Make Your Beer So Special

## Belgian Ruby Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	66% / 14.4 kg
Château Melano	21% / 4.7 kg
Château Munich	9% / 1.9 kg
Château Cara Gold®	4% / 0.9 kg

#### HOPS

Saaz (3.5% aa)	20 IBU / 220 g
Hallertauer Mittelfruh (4.5% aa)	5 IBU / 180 g

#### YEAST

SafAle BE-256	80 g
---------------	------

ABV 6.5%

Color 37  
EBC

Bitterness  
25 IBU

#### Description:

This Belgian Red Beer has a deep ruby color and presents aromas of caramel malt. This beer has well-rounded flavors and a pleasant caramel malt character.

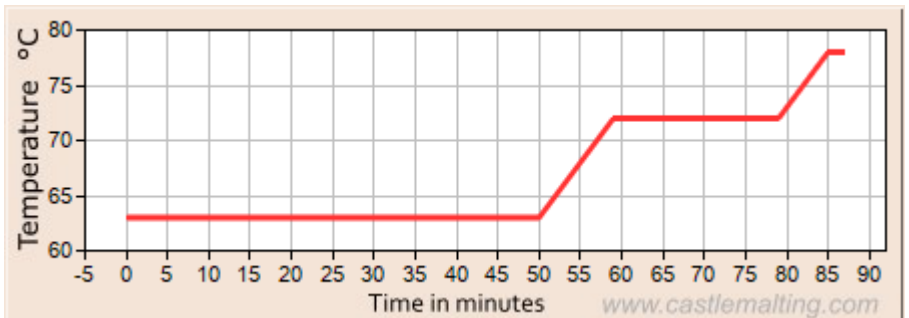
#### Service:

Glass: Goblet glass  
Temperature: 4-8 °C

#### BREWER`S TIP

To make it more complex you can add 500g of Cassonade sugar 10 min before the end of the boil and referment in the bottle with SafAle BE-256.

### Mashing Temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 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 60min.

Hop addition 1: After 10min add Saaz.

Hop Addition 2: After 50min add Hallertau Mittelfruh.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14°P	Efficiency	85%
------------	------	------------	------	----	------	------------	-----

#### 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	83%	FG	2.35°P
-------------	-----	----	--------

**Step 4: Cold Aging and Packaging** Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO2**. The beer is ready to package and drink. Enjoy! \*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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

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