

Belgian Malts that Make Your Beer So Special

Belgian Stout



ABV 6.5%	Color 100	Bitterness		
	EBC	25 IBU		

Description

This Belgian-style Stout has big roasted malt flavors. Complex experience with the chocolate aftertaste and coffee layered on top of the slightly tart dark fruits that Belgian yeasts can produce in spades. In short, it's delicious.

Service:

Glass: Tulip Glass Temperature: 4-8°C

BREWER`S TIP

To boost yeast aromas, you can pitch 0.8 g/L and ferment 2°C higher.

Beer recipe

RECIPE FOR 100L							
MALT							
Château Pilsen 2RS	80% / 18.3 kg						
Château Cara Gold®	6% / 1.4 kg						
Château Chocolat	10% / 2.4 kg						
Château Black	2% / 0.5 kg						
Château Special Belgium®	1% / 0.3 kg						
HOPS							
Saaz (3.5% aa)	450 g						
YEAST							
SafAle S-33	70 g						
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 45min 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

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	Step 2: Boiling Boil for 60min. Hop addition 1: After 10min add 220g of Saaz (20IBU). Hop Addition 2: After 50min add 230g of Saaz (5IBU). Whirlpool to remove the trub								
alpha acid percentage. For further information & service please contact: info@castlemalting.com	Total evap 6.0%	Batch size 100L	OG	14.7 ⁰ P E	fficiency	85%			
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website	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 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%	F	G	3.00 ⁰ P				
Step 4: Cold Aging and Packaging Cold age the beer at days, remove the residual yeast, and carbonate until 2.5 ver CO2. The beer is ready to package and drink. Enjoy! *For r in the bottle, add brewing sugar and SafAle F-2									

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