Belgian Malts that Make Your Beer So Special

Belgian Ruby Beer

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Original gravity: 13.5 ° PL

Alcohol: 6.5%

Colour: 60 EBC

Bitterness: 22 - 27 IBU

Description:
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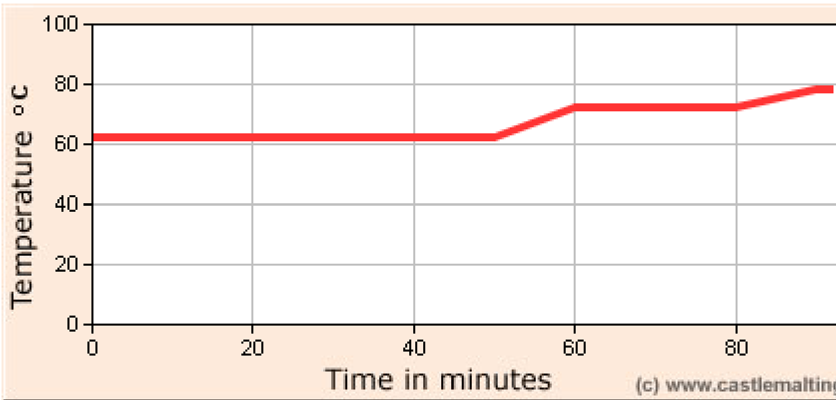
INGREDIENTS / HL

MALT	
Ch□teau Pilsen 2RS	13.8 kg
Ch□teau Melano 80 EBC	4.5 kg
Ch□teau Munich 25 EBC	1.8 kg
Ch□teau Cara Gold□	0.9 kg
HOPS	
Saaz	100 g
Hallertauer Mittelfruh	50 g
YEAST	
Safbrew BE-256 (Abbaye)	80 g
Safbrew BE-256 (Abbaye) refermentation	2.5 - 5 g
SPICES	
Add hibiscus flower, if necessary	100 g

Mashing Temperature



Step1: Mashing
-Mash in 62 °C and rest for 50 minutes
-Raise the temperature to 72°C, rest for 20 minutes
-Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling
Duration: 1 hour 30 minutes, the volume of wort declines by 6 - 10%
-After 15 minutes add Saaz;
-After 80 minutes add Halertauer Mittelfruh and sugar if necessary;

Remove the trub

Step 3: Cooling to 23 - 24 °C

Step 4: Fermentation at 25-26 °C during (6-7) days

Step 5: Lagering minimum at 2 weeks at 2 °C

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