Belgian Malts that Make Your Beer So Special

Bitter Beer

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INGREDIENTS / HL	
MALT	
Ch□teau Pilsen 2RS	7.5 kg / hl
Ch□teau Melano	3 kg / hl
Ch□teau Cara Gold□	0.6 kg / hl
Ch□teau Munich	1.2 kg / hl
HOPS	
Tradition	126 g / hl
Cascade	50 g / hl
YEAST	
Safale S-04	50- 80 g / hl
Safbrew F-2 (second fermentation)	2.5-5 g / hl

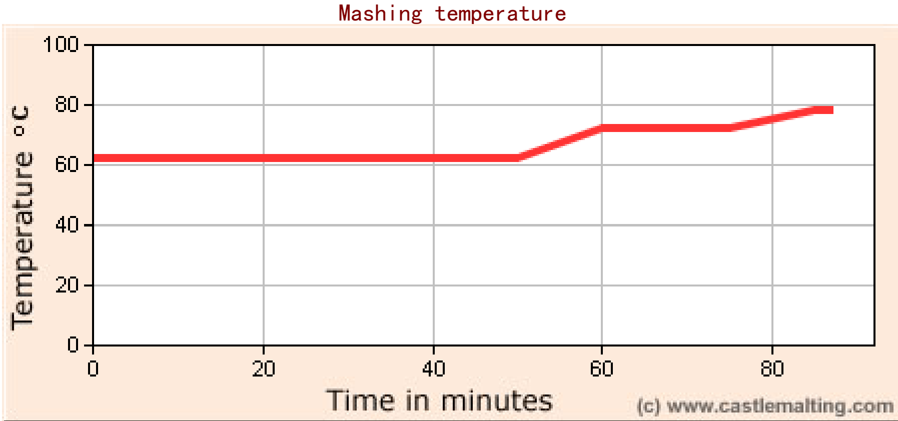
Original gravity: 10 ° PL

Alcohol: 4.5-5%

Colour: 60 EBC

Bitterness: 38-40 IBU

Mashing temperature



Step1: Mashing
-After mashing in 80 liters of water, rest at 62 °C for 50 minutes
-Raise the temperature to 72°C, rest for 15 minutes
-Raise the temperature to 78°C, rest for 2 minutes

Description
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Step 2: Filtration
Separate the wort from the spent grain with water at 78°C

Step 3: Boiling
Duration: 1hour 30 minutes;the volume of wort declines by 6 - 10%
-Add Hallertauer Tradition hop after 15 minutes from the beginning of boiling
-Add Cascade after 80 minutes
-Remove the trub

Step 4: Cooling to 18°C

Step 5: Fermentation at 20-21°C (7 days)

Step 6: Lagering minimum 2 weeks

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