



# Belgian Malts that Make Your Beer So Special

## Bitter Beer



Original gravity: 10 ° PL

Alcohol: 4.5-5%

Colour: 60 EBC

Bitterness: 38-40 IBU

### 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

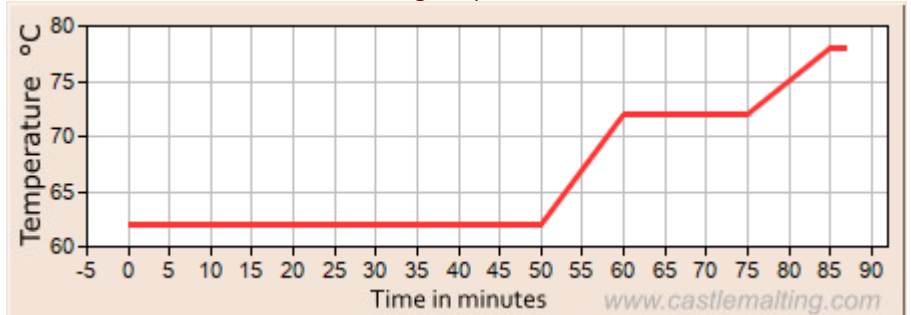
#### HOPS

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

### 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

#### 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

### Description



info@castlemalting.com