Belgian Malts that Make Your Beer So Special

Black Beer 2

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INGREDIENTS / HL

MALT	
Ch□teau Pilsen 2RS	17 kg / hl
Ch□teau Cara Gold	1.5 kg / hl
Ch□teau Chocolat	2.5 kg / hl
Ch□teau Black	2 kg / hl
Ch□teau Spécial B	0.3 kg / hl
HOPS	
Saaz pellets	570 g / hl
YEAST	
Safbrew S-33	60-70g

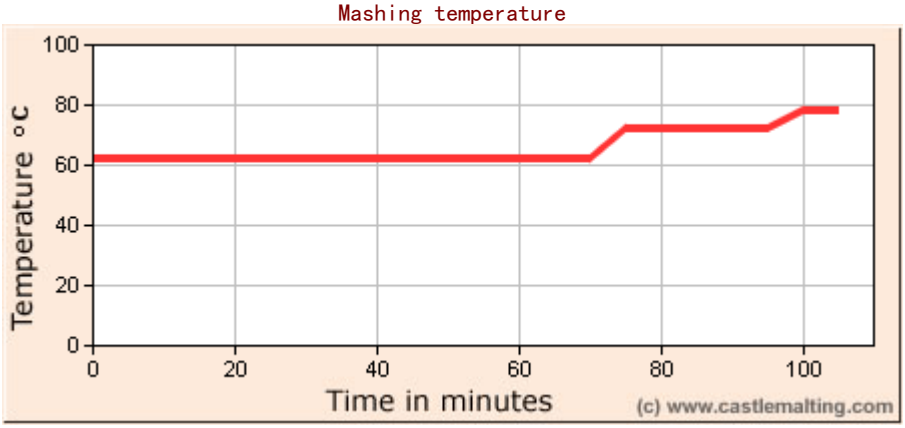
Original gravity: 24 ° PL

Alcohol: 6.8%

Colour:

Bitterness:

Mashing temperature



Description

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Step1: Mashing
-Mash in at 62° C, adjust the pH of the mash to 5,4, rest for 50 minutes
-Rest at 78° C for 2 minutes

Step 2: Boiling
-Duration: 70 minutes
-Hops: add Saaz pellets 420 gr at the beginning of boiling and Saaz pellets 150 gr 10 minutes before the end of boiling
-Temperature: 24° C

Step 3: Fermentation (25° C)

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