



Belgian Malts that Make Your Beer So Special

Lager Beer



Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	75% / 13.3 kg
Château Maize Flakes	20% / 3.5 kg
Château Cara Clair®	5% / 0.9 kg
HOPS	
Perle (8.0% aa)	17 IBU / 80 g
Saaz (3.5% aa)	3 IBU / 140 g
YEAST	
SafLager W-34/70	90 g

ABV 5%	Color 7 EBC	Bitterness 20 IBU
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Description

A beer with a blond and golden color and beautiful off-white foam. On the palate, it reveals flavors of malt, flowers, herbs and hops. It is a light and refreshing beer. Leaves a dry finish.

Service:

Glass: Pilsner Glass
Temperature: 2-4°C

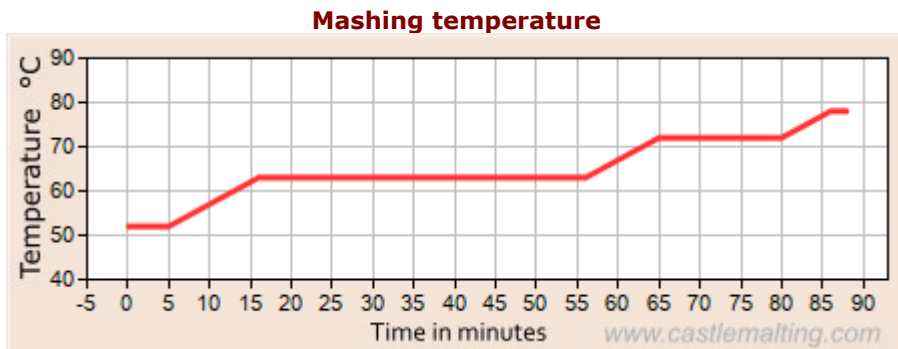
BREWER'S TIPS

Before cool down to 8°C and stop fermentation, make sure diacetyl and acetaldehyde have been reduced to avoid off-flavors and a long maturation period.

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 alpha acid percentage.

For further information & service please contact:
info@castlemalting.com

Brewing is an experiment! Brew your own beer!
Send us your recipe, and we'll be pleased to publish it on our website



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 52°C. Rest for 5min at 52°C

Rise to 63°C at 1°C/min. Rest for 40min at 63°C

Rise to 72°C at 1°C/min. Rest for 15min 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

Step 2: Boiling

Boil for 60min.

Hop addition 1: After 10min add Perle.

Hop Addition 2: After 50min add Saaz.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.5°P	Efficiency	85%
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Step 3: Fermentation and Maturation

Cooldown the wort to 10°C and pitch the yeast.

Ferment at 10°C for 2 days then rise to 14°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	81%	FG	2.20°P
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Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO₂**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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