



Belgian Malts that Make Your Beer So Special

Double IPA Beer



Beer recipe

The ingredient quantities are calculated for a volume of 100 L of wort after boiling. The evaporation rate depends on your equipment



MALT

Château Pilsen 2RS	18.5 kg / hl
Château Cara Blond®	1 kg / hl



HOPS

Chinook	60 g
Columbus	65 g
Centennial	200 g
Aramis	100 g



YEAST

SafAle BE-134	50-80 g / hl
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Original gravity: 14°Plato

*The original gravity is indicated for the wort after boiling.

Alcohol: 6.5%

Colour: 6 EBC

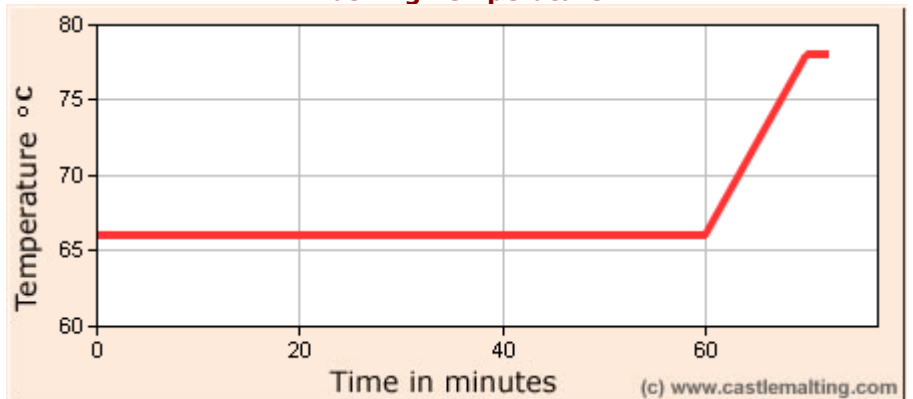
Description

An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, dry, and lacking harshness.



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Mashing Temperature



Step 1: Mashing

Mash at 66°C for 60 minutes
Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

Duration: 1 hour, 15 minutes
Temperature: 100°C

The volume of wort declines by 6 to 10 %

- In 15 minutes add hops (Columbus and Chinook)

- In 70 minutes add hops (Centennial and Aramis) and sugar if necessary.

The wort must have a density of 14° Plato

Remove the trub

Step 4 : Cooling

down to 23°C

Step 5: Fermentation

Fermentation at 24°C

Step 6: Lagering:

minimum 2 weeks at 2°C

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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

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