Castle Malting®

Belgian Malts that Make Your Beer So Spec

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Beer recipe

□□□	6.5%	□□	22 EBC	□□□	20 IBU

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□□□4 - 8°C

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□□□Castle Malting®□□□info@castlemalting.com

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Saaz (3.5% aa)
Hallertau Mittelfruh (4.5% aa)

SafAle S-33

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pH	5.3

□63°C□□□□□
□63°C□□50□□
□□□□1°C □□□□□□□72°C
□72°C□□20□□□□□□□□□□□□□□□□
□□□□1°C □□□□□□□78°C
□78°C□□2□□□□□□□

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□□□□□□□□□□□□□□10□□□□90□S
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□□□	6.0%	□□□	10

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□□□□□□16°C□□□□□□□□
□16°C□□□2□□□□□□□□20°C□
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□□□8°C□□□□□□□□□□□□□□□□□2°

□□□	81%

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