



# Belgian Malts that Make Your Beer So Special

## Belgian Red Pure Malt Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	60% // 13.5 kg
Château Melano	25% // 5.5 kg
Château Munich	10% // 2.2 kg
Château Cara Gold®	5% // 1.2 kg

#### HOPS

Hallertauer Mittelfruh (4.5% aa)	20 IBU // 170 g
Saaz (3.5% aa)	2.5 IBU // 120 g
Mandarina Bavaria (9.5% aa)	2.5 IBU // 50 g

#### YEAST

SafAle US-05	80 g
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ABC	6.5%	Color	42 EBC	Bitterness	25 IBU
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#### Description:

Beer with a sweet and lightly hopped tea-like flavor. Well-rounded and balanced flavors and a pleasant malt character with a slightly dry finish.

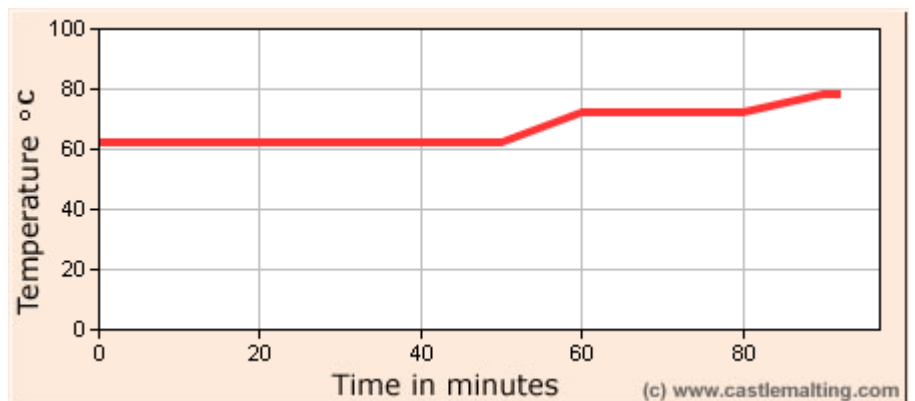
#### Service:

Glass: Stemmed Goblet glass  
Temperature: 4-8°C

#### BREWER`S TIP

You can add 1-2% of Chateau Black malt to give a nice touch of a roast character.

### Mashing Temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C  
Rest for 50min at 63°C  
Rise to 72°C at 1°C/min  
Rest for 20min 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 Hallertau Mittelfruh.  
Hop Addition 2: After 50min add Saaz.  
Hop Addition 3: After 55min add Mandarin Bavaria.  
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%
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#### Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast.  
Ferment at 18°C for 2 days then rise to 22°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.

**Step 4: Cold Aging and Packaing**

Cold age the beer for at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO2**. The beer is ready to package and drink. Enjoy!

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

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](mailto: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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