



# Belgian Malts that Make Your Beer So Special

## Belgian March Beer



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	10 kg / hl
Château Cara Ruby®	8 kg / hl
Château Biscuit®	1 kg / hl
HOPS	
Magnum	40 g / hl
Hallertau Blanc	50 g / hl
YEAST	
SafAle S-33	60 g / hl
SafAle F-2 (second fermentation)	2.5 - 5 g / hl

**Original gravity:** 14°Pl

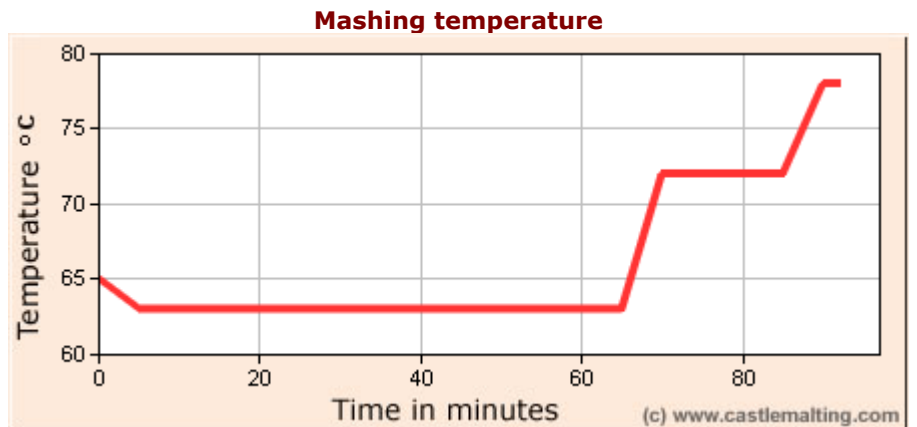
**Alcohol:** 5.5 - 6 %

**Colour:** 35 - 40 EBC

**Bitterness:** 15 - 20 IBU

### Description

March Beer (Bière de Mars or Spring Beer) the first brew of the year, made from the fresh crop of malts and hops. It is a mellow, fruity beer with a full flavor - floral aromas, fruit (bananas, ripe fruit) and subtle notes of roasted and caramelized malt. The beer has an elegant well-balanced bitterness.



### Step 1: Mashing

Mash in 80 litres of water at 65°C  
Rest at 63°C during 60 minutes  
Rest at 72°C during 15 minutes  
Rest at 78°C during 2 minutes

### Step 2: Filtration

Separate the wort from the spent grain by 35 litres of water (75°C)

### Step 3: Boiling

Duration: 2 hours 10 minutes  
After 15 minutes add Magnum  
After 105 minutes add Hallertau and sugar, if necessary  
Remove the trub

### Step 4: Cooling

**Step 5: Fermentation** at 20 - 25°C (7 days)

**Step 6: Refermentation** In the bottle with yeast 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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