

# Belgian Malts that Make Your Beer So Special

# Belgian Amber Beer

# Beer recipe

#### **RECIPE FOR 100L**



ABV 6.5%

Color 22 EBC Bitterness 20 IBU

#### **Description**

The combination of Château Abbey and Château Cara Ruby gives this beer a beautiful amber color with a great touch of sweet maltiness. Refreshing and drinkable beer.

#### Service:

Glass: American Pint Glass Temperature: 4 - 8°C

# **BREWER'S TIP**

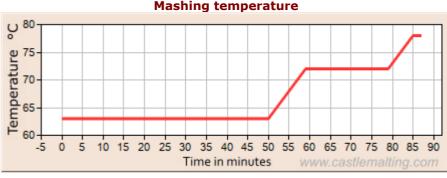
Keep the yeast pitching rate high at 0.75- 0.8 g/L for a cleaner fermentation.

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

| RECIPE FOR 100L                |       |               |  |  |  |
|--------------------------------|-------|---------------|--|--|--|
|                                | MALT  |               |  |  |  |
| Château Pilsen 2RS             |       | 60% / 13.5 kg |  |  |  |
| Château Munich Light®          |       | 30% / 6.7 kg  |  |  |  |
| Château Abbey®                 |       | 6% / 1.3 kg   |  |  |  |
| Château Cara Ruby®             |       | 4% / 0.9 kg   |  |  |  |
|                                | HOPS  |               |  |  |  |
| Saaz (3.5% aa)                 |       | 180 g         |  |  |  |
| Hallertau Mittelfruh (4.5% aa) |       | 140 g         |  |  |  |
|                                | YEAST |               |  |  |  |
| SafAle S-33                    |       | 80 g          |  |  |  |



### Step 1: Mashing

Mash-in and follow the profile below:

| pН | 5.3 | Mix Ratio | 2.8 L/kg |
|----|-----|-----------|----------|
|----|-----|-----------|----------|

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 90g of Saaz and 70g of Hallertau Mittelfruh

Hop addition 2: After 55min add 90g of Saaz and 70g of Hallertau Mittelfruh.

Whirlpool to remove the trub

| Total | 6.0%  | Batch | 100L | OG | 14 5 <sup>0</sup> D | Efficiency | 85%   |
|-------|-------|-------|------|----|---------------------|------------|-------|
| evap  | 0.070 | size  | TOOL | OG | 14.5 F              | Liffciency | 03 70 |

# **Step 3: Fermentation and Maturation**

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 20°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 | 2.80 <sup>o</sup> P |
|-------------|-----|----|---------------------|
|-------------|-----|----|---------------------|

**Step 4: Cold Aging and Packaging** Cold age the beer 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.

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