



Belgian Malts that Make Your Beer So Special

Belgian Christmas Ale



ABV 8.5%

Color 75
EBC

Bitterness
28 IBU

Description

Belgian Christmas Ale with a rich creamy head, slightly spicy flavor, and a pleasant aroma.

Service:

Glass: Tall Glass

Temperature: 4-8 °C

BREWER'S TIPS

For refermentation in the bottle, use the same yeast SafAle T-58.

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

Beer recipe

RECIPE FOR 100L

MALT

| | |
|---------------------|---------------|
| Château Pilsen 2RS | 56% / 16.4 kg |
| Château Munich | 20% / 5.8 kg |
| Château Crystal® | 12% / 3.5 kg |
| Château Cafe Light® | 12% / 3.5 kg |

HOPS

| | |
|------------------------|-----------------|
| Admiral (14.5% aa) | 22.4 IBU / 55 g |
| Brewers Gold (6.0% aa) | 2.8 IBU / 80 g |
| Perle (8.0% aa) | 2.8 IBU / 60 g |

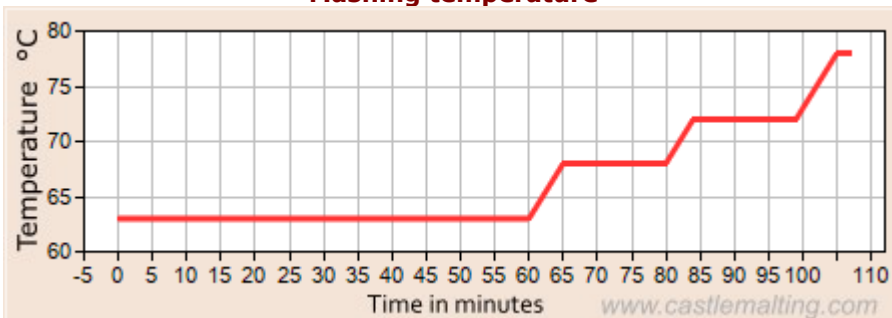
YEAST

| | |
|-------------|------|
| SafAle T-58 | 80 g |
|-------------|------|

SUGAR

| | |
|------------------|-------|
| Dark Candy Sugar | 500 g |
|------------------|-------|

Mashing temperature



Step 1: Mashing

Mash-in and follow the profile below:

| | | | |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.5 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C

Rest for 60min at 63°C

Rise to 68°C at 1°C/min

Rest for 15min at 68°C

Rise to 72°C at 1°C/min

Rest for 15min 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 90min.

Hop addition 1: After 30min add Admiral.

Hop addition 2: After 80min add Brewers Gold and Perle.

Sugar addition: After 75min add Dark Candy Sugar.

Whirlpool to remove the trub

| | | | |
|--------------------|--------------------|--------------|-------------------|
| Total evap 9.0% | Batch size 100L | OG 18.5°P | Efficiency 80% |
|--------------------|--------------------|--------------|-------------------|

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 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.

| | | | |
|-------------|-----|----|--------|
| Attenuation | 80% | FG | 3.60°P |
|-------------|-----|----|--------|

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 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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