



# Belgian Malts that Make Your Beer So Special

## Belgian Brown Beer



**Original gravity:** 17 - 18 ° PL

**Alcohol:** 7 - 8 %

**Colour:** +/- 50 EBC

**Bitterness:** 15 - 20 IBU

### Description

A beer of character with a rich sweet malt flavour and a well-balanced taste. Leaves a subtle aftertaste of burnt wood.

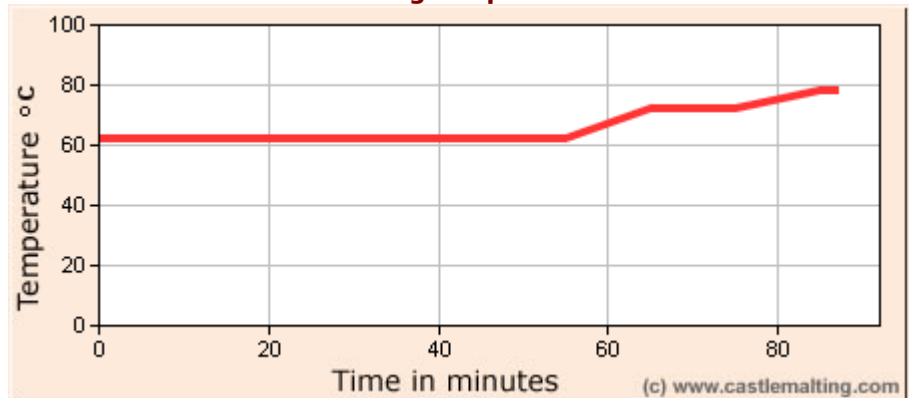


## Beer recipe

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

MALT	
Château Pilsen 2RS	16 kg / hl
Château Munich Light®	10 kg / hl
Château Cara Ruby®	4 kg / hl
Château Crystal®	1 kg / hl
Château Chocolat	1 kg / hl
HOPS	
Magnum	50 g / hl
Perle	25 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl
Safbrew T-58 (second fermentation)	2.5 - 5 g / hl
SUGAR	
Brown candy sugar	0.5 kg / hl

### Mashing temperature



#### Step 1: Mashing

- Mash in at 62°C and rest for 55 minutes
- Rest at 72°C during 10 minutes
- Rest at 78°C during 2 minutes

#### Step 2: Boiling

- Duration: 1 hour 30 minutes  
The volume of wort declines by 8 - 10%
- After 15 minutes add Magnum
  - After 85 minutes add Perle and sugar

#### Step 3: Cooling

#### Step 4: Fermentation at 22°C

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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