



# Belgian Malts that Make Your Beer So Special

## Light Beer "Forbidden Fruit"



### Beer recipe

#### INGREDIENTS / HL

##### MALT

Château Pilsen 2RS	10.8 kg / hl
Château Melano	4.5 kg / hl
Château Cara Gold®	0.9 kg / hl
Château Munich	1.8 kg / hl

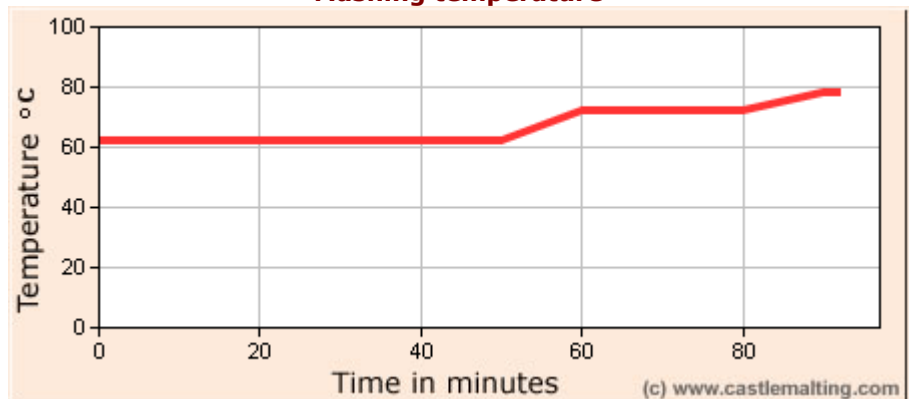
##### HOPS

Saaz	100 g / hl
Hersbrucker (Hallertauer)	50 g / hl

##### YEAST

Safale US-05	50- 80 g / hl
Safale US-05 (second fermentation)	2.5-5 g / hl

#### Mashing temperature



**Original gravity:** 13.5 ° PL

**Alcohol:** 6.5%

**Colour:** 60 EBC

**Bitterness:** 22-27 IBU

#### Description

A rich, highly aromatic Belgian-style beer with an irresistible taste. An excellent balance of flavours accompanied by a spicy, herbal aroma.



#### Step 1: Mashing

- After mashing in, rest at 62 °C for 50 minutes
- Raise the temperature to 72°C, rest for 20 minutes
- Raise the temperature to 78°C, rest for 2 minutes

#### Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

#### Step 3: Boiling

- Duration: 1hour 30 minutes;the volume of wort declines by 6 - 10%
- Add Saaz hop after 15 minutes from the beginning of boiling
- Add Hallertauer Aroma hop and sugar, if necessary, after 80 minutes

#### Step 4: Cooling to 22-24°C

#### Step 5: Fermentation at 25-26°C (7 days)

#### Step 6: Lagering minimum 2 weeks

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

