Belgian Malts that Make Your Beer So Special

Belgian Ruby Beer

□□ □□□

Original gravity: 13.5 ^{o} PL

Alcohol: 6.5%

Colour: 60 EBC

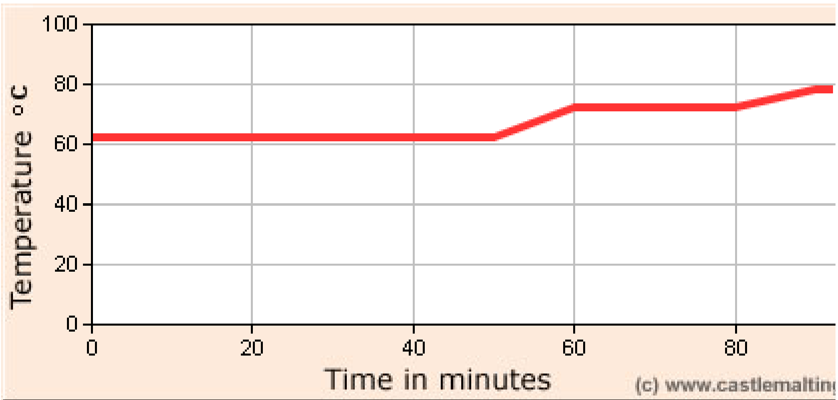
Bitterness: 22 - 27 IBU

Description:
□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□.
□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□.

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	13.8 kg
Château Melano 80 EBC	4.5 kg
Château Munich 25 EBC	1.8 kg
Château Cara Gold®	0.9 kg
HOPS	
Saaz	100 g
Hallertauer Mittelfruh	50 g
YEAST	
Safbrew BE-256 (Abbaye)	80 g
Safbrew BE-256 (Abbaye) refermentation	2.5 - 5 g
SPICES	
Add hibiscus flower, if necessary	100 g

Mashing Temperature



Step1: Mashing
-Mash in 62 ^{O}C and rest 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: Boiling
Duration: 1 hour 30 minutes, the volume of wort declines by 6 - 10%
-After 15 minutes add Saaz;
-After 80 minutes add Halertauer Mittelfruh and sugar if necessary;
Remove the trub

Step 3: Cooling to 23 - 24 ^{O}C

Step 4: Fermentation at 25-26 ^{O}C during (6-7) days

Step 5: Lagering minimum at 2 weeks at 2 ^{O}C

□ □□□□ □□ □□®□ □□ □□□. □ □□□□ □□□□ □□□ □□□□□ □□□ □□□ □□□. □□ □□□ □ □□ □□□ □□□□ □□□ □□□ □□□ □□ □□□. □ □□ □□ □ □□□□ □□□ info@castlemalting.com □ □□ □□□ □□□□. □□□□ □□□□ □□□□ □□ □□□ □□□ □□□□□ □□ □□□□ □□ □□□ □□ □□□□.

□□: Chemin du Couloury 1, 4800 Lambermont, □□□ □□ □□: Rue de Mons 94, 7970 Beloeil, □□□ □□: + 32 (0) 87 662095; □□: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com □□□ □□ □□ Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB