



Belgian Malts that Make Your Beer So Special

Lager Beer



Beer recipe

INGREDIENTS / 100 litres

MALT

Château Pilsen 2RS	14 kg
Château Cara Clair®	2 kg
Corn	4 kg

HOPS

Polaris	25 g
Perle	100 g
Aramis	100 g
Saaz	80 g

YEAST

SafLager W-34/70	90 g
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Original gravity: 11°Plato

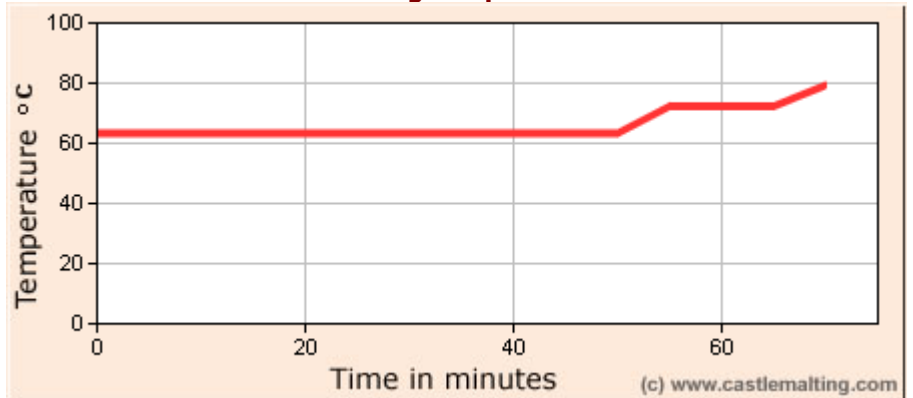
Alcohol: 5 %

Colour: 7-9 EBC

Description

A beer with a blond and golden color and beautiful off-white foam. On the palate, it reveals flavors of malt, flowers, herbs, hops, citrus. It is a light and refreshing beer. Leaves a dry finish.

Mashing temperature



Step 1: Mashing

- Mash in 80l of water at 63°C and rest for 50 minutes
- Rest at 72°C for 10 minutes
- Rest at 79°C for 2 minutes

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Step 2: Filtration

- Separate the wort from the spent grain with water at 75-78°C

Step 3: Boiling

- Duration: 1 hour
- In 15 minutes add bitter hops Polaris and Perle
- In 55 minutes add aroma hops Aramis and Saaz
- Remove the trub

Step 4: Cooling down to 11°C

Step 5: Fermentation

- Ferment at 13°C with the recommended yeast as above

Step 6: Lagering:

- Mature at 0°C during 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
 Brewing is an experiment! Brew your own beer!
 Send us your recipe, and we'll be pleased to publish it on our website

