



Belgian Malts that Make Your Beer So Special

Scotch Beer



Beer recipe

INGREDIENTS / 100 litres

MALT

Château Pilsen 2RS	14 kg
Château Roasted Barley	3 kg
Château Wheat Blanc®	1 kg
Château Peated	0.2 kg

HOPS

Goldings Pellets	100 g
Fuggle Pellets	70 g

YEAST

SafAle S-33	55 g
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Original gravity: 11° Plato

Alcohol: 4.5 %

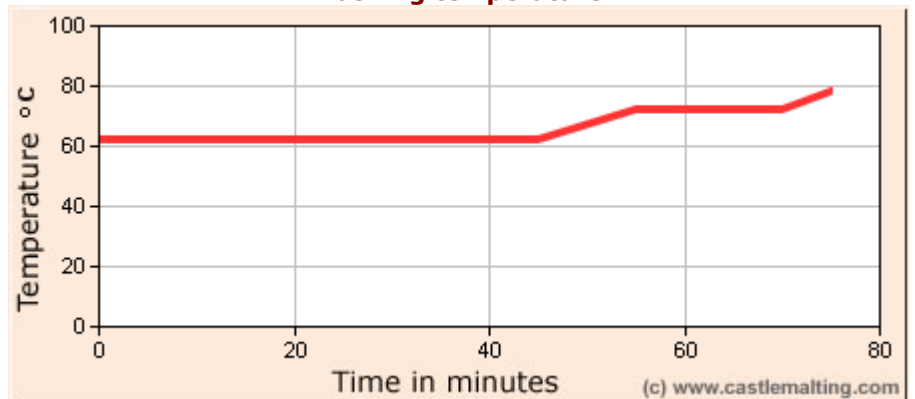
Colour: 30 EBC

Bitterness: 18 EBU

Description

Overwhelmingly malty, with a rich and dominant sweet malt flavour and aroma. Imparts a soft bitterness, roasted coffee aroma with pronounced smoked peat flavour. Strong colour, a stable, fine and colourful foam.

Mashing temperature



Step 1: Mashing

- Mash in 80l of water at 62°C , adjust the pH of the mash to 5.4
- Rest at 62°C for 45 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes



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Step 2: Boiling

- Duration: 70 minutes
- add hop Goldings Pellets at the beginning of boiling
- in 1 hour add hop Fuggle Pellets

Step 3: Fermentation

Ferment at 25°C with the recommended yeast as above

Step 6: Lagering:

Mature during 2 weeks at 2°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
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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