



Belgian Malts that Make Your Beer So Special

Double IPA Beer



Original gravity: 14 ° Plato

Alcohol: 6.5 %

Colour: 6 EBC



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Beer recipe

INGREDIENTS / 100 L



MALT

Château Pilsen 2RS 18.5 kg / hl

Château Cara Blond® 1 kg / hl



HOPS

Chinook 60 g

Columbus 65 g

Centennial 200 g

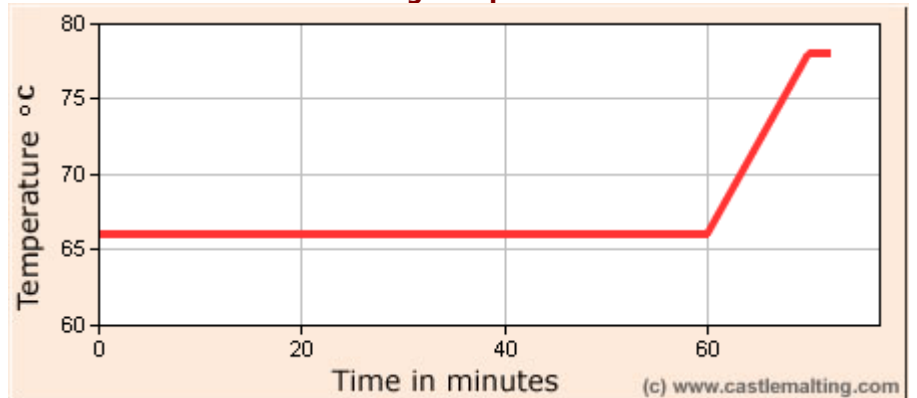
Aramis 100 g



YEAST

SafAle BE 134 50 - 80 g / hl

Mashing Temperature



Step 1: Mashing

Mash at 66°C for 60 minutes

Rest at 78°C for 2 minutes

Step 2: Filtration

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

Step 3: Boiling

Duration: 1 hour, 15 minutes

Temperature: 100°C

The volume of wort declines by 6 to 10 %

- In 15 minutes add hops (Columbus and Chinook)

- In 70 minutes add hops (Centennial and Aramis) and sugar if necessary.

The wort must have a density of 14° Plato

Remove the trub

Step 4 : Cooling

down to 23°C

Step 5: Fermentation

Fermentation at 24°C

Step 6: Lagering:

minimum 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

