



Belgian Malts that Make Your Beer So Special

Golden Strong Beer



Original gravity: 21 ° PL

Alcohol: 9 %

Colour: 8 - 12 EBC

Bitterness: 25 - 30 IBU

Description

A golden strong beer with sweet bitterness and slightly bitter aftertaste which gives way to fruity aromas, enhanced by a slight spicy note and pleasant warmth.



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT

Château Pilsen 2RS	25 kg / hl
Château Pale Ale	1 kg / hl
Château Wheat Blanc®	1 kg / hl
Château Cara Blond®	0.5 kg

HOPS

Saaz	100 g / hl
Centennial	50 g / hl
Mosaic	40 g / hl

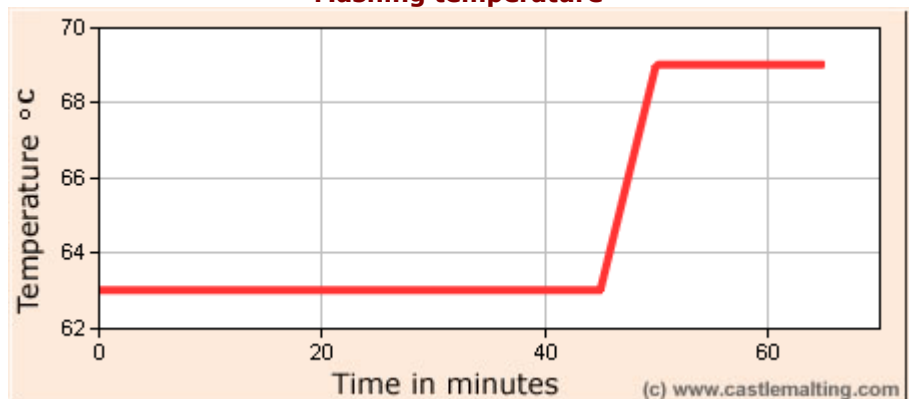
YEAST

SafAle BE- 256 (Abbaye)	60-70 g / hl
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SPICES

Coriander	10 g / hl
Clove	5 g / hl
Black Pepper	5 g / hl

Mashing temperature



Step 1: Mashing

- Rest at 63°C for 45 minutes
- Rest at 69°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 76 °C

Step 3: Boiling

Duration: 1 hour

In 10 minutes add the hop (Saaz)

In 55 minutes add hops (Centennial and Mosaic), spices, 0.3 kg of white candy sugar/hl

The wort must have a density of 21°Plato

Remove the trub

Step 4: Cooling

Step 5: Fermentation at 24 °C

Step 6: Rest 2 days at 12°C, then 2 weeks at 0-1°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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