



Belgian Malts that Make Your Beer So Special

Belgian Black Beer



Original gravity: 18 - 19° PL

Alcohol: 8.5%

Colour: 90 EBC

Bitterness: 30 EBU

Description

A dark, complex, very strong Belgian ale with a delicious blend of malt richness. Intense coffee flavor with toasted bread crunts notes and roasted malt character. Black in color with persistent light tan-colored head.

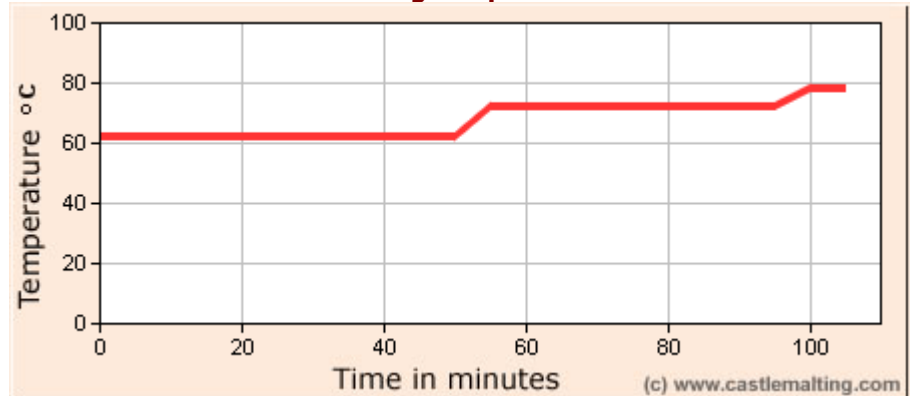


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	15 kg / hl
Château Black of Black	4 kg / hl
Château Cara Gold	2.5 kg / hl
Château Wheat Chocolate	3 kg / hl
HOPS	
Perle	120 g / hl
Cascade	50 g / hl
YEAST	
SafAle BE -256	60 g
SUGAR	
Candy Sugar Dark	1 kg

Mashing temperature



Step 1: Mashing

Mash at 62° for 45 minutes
Increase the temperature to 72°C and rest during 15 minutes.
Increase the temperature to 78°C and rest for 2 minutes.

Step 2: Boiling

Duration 1 hour, 30 minutes
The volume of wort declines by 8 - 10%
After 15 minutes add 100 g of hop Perle
After 85 minutes add the rest of Perle hops, 50 g of Cascade and 20 g of candy sugar
The wort must have a density of 18-19°Plato

Step 3: Cooling down to 24°C

Step 4: Fermentation at 24°C

Step 5: Lagering 2 weeks at 3°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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