



Belgian Malts that Make Your Beer So Special

Belgian March Beer



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	12 kg / hl
Château Cara Ruby®	10 kg / hl
Château Biscuit®	2 kg / hl
HOPS	
Saaz	25 g / hl
Magnum	50 g / hl
YEAST	
Safbrew S-33	50 - 80 g / hl
Safbrew F-2 (second fermentation)	4 g / hl

Original gravity: 14 ° PL

Alcohol: 5.5 - 6 %

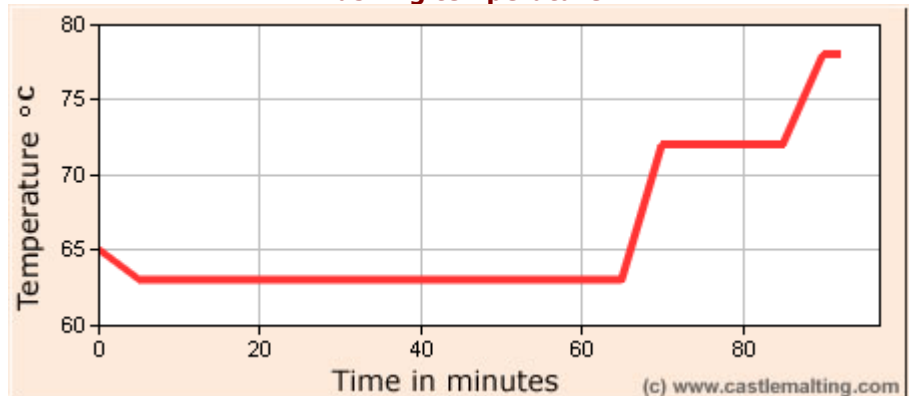
Colour: 35 - 40 EBC

Bitterness: 15 - 20 IBU

Description

March Beer (Bière de Mars or Spring Beer) the first brew of the year, made from the fresh crop of malts and hops. It is a mellow, fruity beer with a full flavor - floral aromas, fruit (bananas, ripe fruit) and subtle notes of roasted and caramelized malt. The beer has an elegant well-balanced bitterness.

Mashing temperature



Step 1: Mashing

- Mash in 80 litres of water (65°C)
- Rest at 63°C during 60 minutes
- Rest at 72°C during 15 minutes
- Rest at 78°C during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain by 40 litres of water (75 °C)

Step 3: Boiling

- Duration: 2 hours 10 minutes
- After 15 minutes add Saaz
- After 105 minutes add Magnum and sugar, if necessary
- Remove the trub

Step 4: Cooling

Step 5: Fermentation at 20 - 25°C (7 days)



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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