



# Belgian Malts that Make Your Beer So Special

## Belgian Dark Abbey Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

|                     |               |
|---------------------|---------------|
| Château Pilsen 2RS  | 34% / 10.1 kg |
| Château Pale Ale®   | 34% / 10.1 kg |
| Château Cara Blond® | 15% / 4.4 kg  |
| Château Crystal®    | 15% / 4.4 kg  |
| Château Chocolat    | 2% / 0.6 kg   |

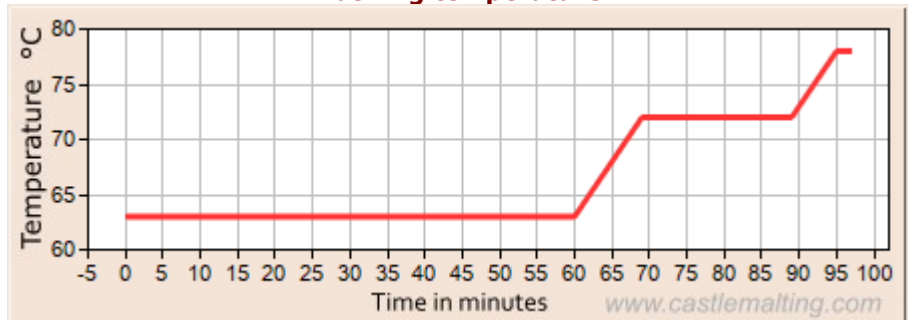
#### HOPS

|                               |                  |
|-------------------------------|------------------|
| Hallertau Tradition (5.5% aa) | 25.2 IBU / 160 g |
| Tettnang (5.0% aa)            | 2.8 IBU / 100 g  |

#### YEAST

|               |      |
|---------------|------|
| SafAle BE-256 | 80 g |
|---------------|------|

#### Mashing temperature



|          |              |                   |
|----------|--------------|-------------------|
| ABV 8.5% | Color 75 EBC | Bitterness 28 IBU |
|----------|--------------|-------------------|

#### Description

A beer of character with a rich malt flavor and a well-balanced bitterness. Leaves a subtle aftertaste of burnt wood.

#### Service:

Glass: Tulip Glass  
Temperature: 4-8 °C

#### BREWER'S TIP

For more roasted/chocolate notes, you can add up to 5% of Chateau Chocolat

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

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

#### Step 1: Mashing

Mash-in and follow the profile below:

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 2.5 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C

Rest for 60min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

#### Step 2: Boiling

Boil for 90min.

Hop addition 1: After 30min add Hallertau Tradition.

Hop addition 2: After 80min add Tettnang.

Whirlpool to remove the trub

|            |      |            |      |    |        |            |     |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 9.0% | Batch size | 100L | OG | 17.5°P | Efficiency | 80% |
|------------|------|------------|------|----|--------|------------|-----|

#### Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 21°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

|             |     |    |        |
|-------------|-----|----|--------|
| Attenuation | 85% | FG | 2.60°P |
|-------------|-----|----|--------|

#### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO2**. The beer is ready to package and drink. Enjoy!

\*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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