



# 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

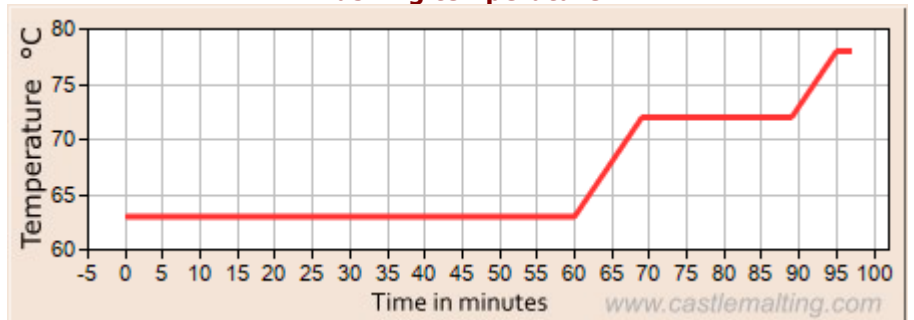
#### HOPS

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
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#### Mashing temperature



ABV 8.5%	Color 75 EBC	Bitterness 28 IBU
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#### 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
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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%
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#### 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
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#### 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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