Belgian Malts that Make Your Beer So Special

Belgian Dark Abbey Beer

Beer recipe



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

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

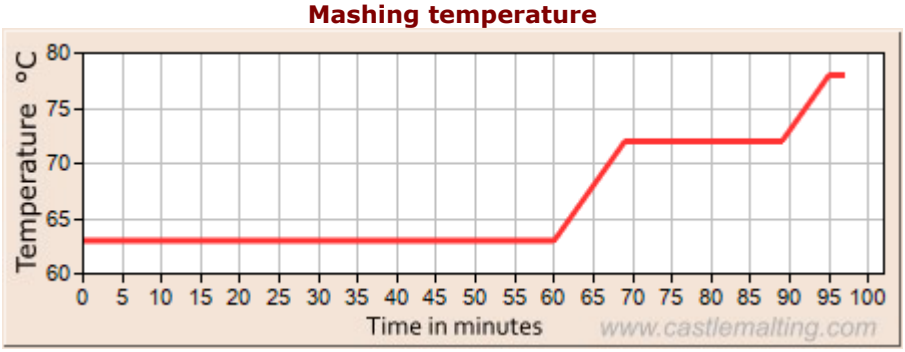
HOPS

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



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.