Belgian Malts that Make Your Beer So Special

Belgian Brown Beer



ABV 6.5%	Color 58 EBC	Bitterness 25 IBU

Description
A beer with a rich sweet malt flavor and a well-balanced taste. Leaves a subtle aftertaste of chocolate.

Service:
Glass: Tulip Glass

Temperature: 4-8 °C

BREWER`S TIPS
For a cleaner fermentation keep the yeast pitching rate high 0.75 – 0.8 g/L

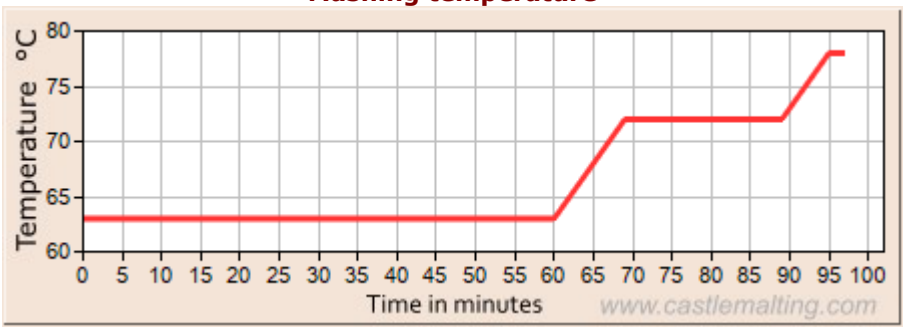
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: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

Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	50% / 11.3 kg
Château Munich Light®	30% / 6.8 kg
Château Cara Ruby®	14% / 3.2 kg
Château Crystal®	3% / 0.7 kg
Château Chocolat	3% / 0.7 kg
HOPS	
Magnum (12.0% aa)	22.5 IBU / 70 g
Perle (8.0% aa)	2.5 IBU / 60 g
YEAST	
SafAle T-58	80 g
SUGAR	
Brown candy sugar	500 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 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 60min.

Hop addition 1: After 10min add Magnum.

Hop addition 2: After 55min add Perle.

Sugar addition: After 50min add Brown Candy Sugar.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	15.0°P	Efficiency	85%

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 20°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	77%	FG	3.40°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.