



# Belgian Malts that Make Your Beer So Special

## Aramis Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	65% / 14 kg
Château Munich Light®	20% / 4.3 kg
Château Abbey®	10% / 2.2 kg
Château Wheat Blanc	5% / 1.1 kg

#### HOPS

Aramis (7.0% aa)	300 g
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#### YEAST

SafAle BE-256	70 g
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ABV 6.5%

Color 20  
EBC

Bitterness  
30 IBU

#### Description

Due to the combination of Château Munich Light and Château Abbey malts, this special beer is characterized by a rich warmth typical of wine and a unique freshness typical of beer. The hop Aramis offers this beer a very fine aroma with subtle spicy notes.

#### Service:

Glass: American Shaker Pint Glass  
Temperature: 4 - 8°C

#### BREWER'S TIPS

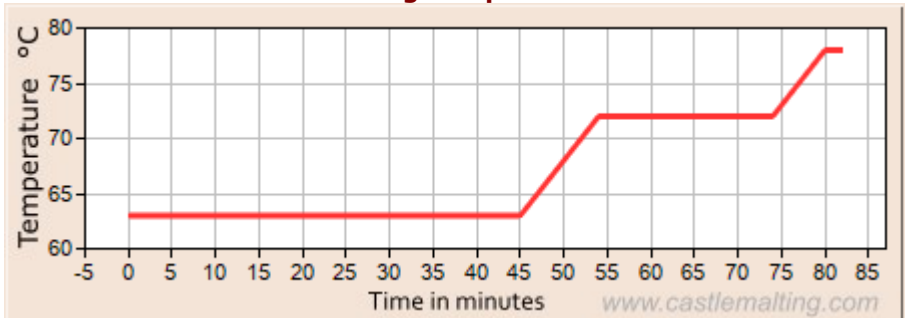
Use fresh hops for better results in the aroma.

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

#### Mashing Temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C  
Rest for 45min 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 130g of Aramis (24 IBU).  
Hop Addition 2: After 55min add 170g of Aramis (6 IBU).  
Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.0°P	Efficiency	85%
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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 18°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	84%	FG	2.20°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 **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy!

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

