Belgian Malts that Make Your Beer So Special

Aramis Beer



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 warmness 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

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

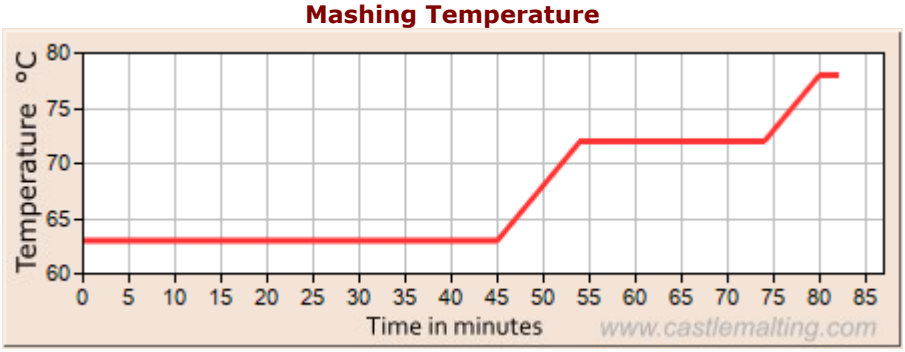
HOPS

Aramis (7.0% aa)	300 g

YEAST

SafAle BE-256	70 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 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%

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

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.