Belgian Malts that Make Your Beer So Special

Belgian Ruby Beer



ABV 6.5%	Color 37 EBC	Bitterness 25 IBU

Description:
This Belgian Red Beer has a deep ruby color and presents aromas of caramel malt. This beer has well-rounded flavors and a pleasant caramel malt character.

Service:
Glass: Goblet glass

Temperature: 4-8 °C

BREWER`S TIP
To make it more complex you can add 500g of Cassonade sugar 10 min before the end of the boil and referment in the bottle with SafAle BE-256.

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	66% / 14.4 kg
Château Melano	21% / 4.7 kg
Château Munich	9% / 1.9 kg
Château Cara Gold®	4% / 0.9 kg

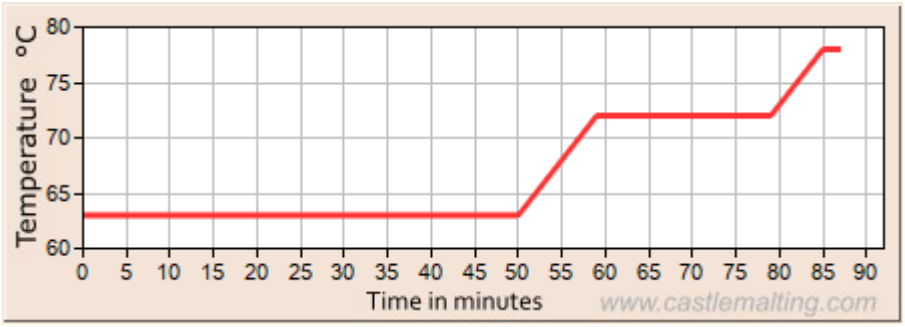
HOPS

Saaz (3.5% aa)	20 IBU / 220 g
Hallertauer Mittelfruh (4.5% aa)	5 IBU / 180 g

YEAST

SafAle BE-256	80 g

Mashing Temperature



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

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 63°C

Rest for 50min 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 Saaz.

Hop Addition 2: After 50min add Hallertau Mittelfruh.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14°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 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	83%	FG	2.35°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 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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