Belgian Malts that Make Your Beer So Special

Belgian Stout

Beer recipe



ABV 6.5%	Color 100 EBC	Bitterness 25 IBU

Description
This Belgian-style Stout has big roasted malt flavors. Complex experience with the chocolate aftertaste and coffee layered on top of the slightly tart dark fruits that Belgian yeasts can produce in spades. In short, it's delicious.

Service:
Glass: Tulip Glass

Temperature: 4-8°C

BREWER`S TIP
To boost yeast aromas, you can pitch 0.8 g/L and ferment 2°C higher.

RECIPE FOR 100L

MALT

Château Pilsen 2RS	80% / 18.3 kg
Château Cara Gold®	6% / 1.4 kg
Château Chocolat	10% / 2.4 kg
Château Black	2% / 0.5 kg
Château Special Belgium®	1% / 0.3 kg

HOPS

Saaz (3.5% aa)	450 g

YEAST

SafAle S-33	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 220g of Saaz (20IBU).

Hop Addition 2: After 50min add 230g of Saaz (5IBU).

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.7°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

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
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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	80%	FG	3.00°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

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