Belgian Malts that Make Your Beer So Special

Bitter Beer



ABV 4.5%	Color 34 EBC	Bitterness 35 IBU

Description
This full-bodied, smooth beer has a flavor that lingers pleasantly on the palate. It is bitter, without being overwhelmingly so due to a perfect balance of malt and subtle hops. A refreshing and very satisfying beer.

Service:
Glass: American Pint

Temperature: 4-8°C

BREWER`S TIP
For a dryer finish, you can use higher pitching rates (0.65-0.8 g/L)

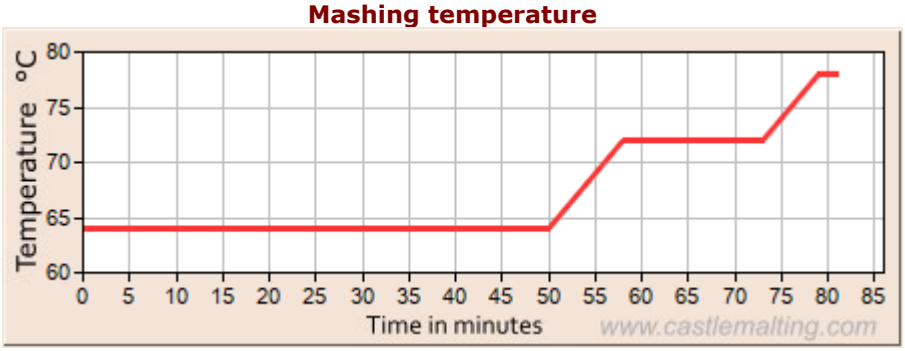
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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	60% / 10.1 kg
Château Melano	25% / 4.2 kg
Château Cara Gold®	5% / 0.8 kg
Château Munich	10% / 1.7 kg
HOPS	
Magnum (12.0% aa)	31.5 IBU / 100 g
Cascade (6.0% aa)	3.5 IBU / 100 g
YEAST	
SafAle S-04	65 g

Mashing temperature



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

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 64°C

Rest for 50min at 64°C

Rise to 72°C at 1°C/min. Rest for 15min 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 50min add Cascade. Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.0°P	Efficiency	85%

Step 3: Fermentation and Maturation Cool down the wort to 18°C and pitch the yeast. Ferment at 18°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	76%	FG	2.60°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.