Belgian Malts that Make Your Beer So Special

American Style Lager

Beer recipe



ABV	Color	Bitterness
5%	7 EBC	20 IBU

Description
A beer with a blond and golden color and beautiful off-white foam. On the palate, it reveals flavors of malt, flowers, herbs and hops. It is a light and refreshing beer. Leaves a dry finish.

Service:
Glass: Pilsner Glass

Temperature: 2-4°C

BREWER`S TIPS
Before cool down to 8°C and stop fermentation, make sure diacetyl and acetaldehyde have been reduced to avoid off-flavors and a long maturation period.

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

RECIPE FOR 100L

MALT

Château Pilsen 2RS	75% / 13.3 kg
Château Maize Flakes	20% / 3.5 kg
Château Cara Clair®	5% / 0.9 kg

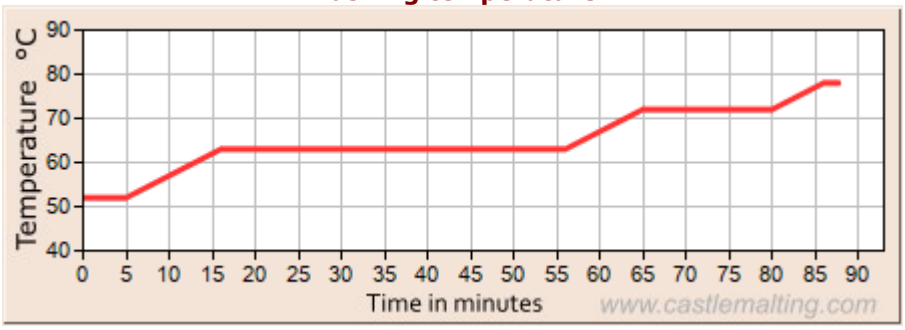
HOPS

Perle (8.0% aa)	17 IBU / 80 g
Saaz (3.5% aa)	3 IBU / 140 g

YEAST

SafLager W-34/70	90 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 52°C. Rest for 5min at 52°C

Rise to 63°C at 1°C/min. Rest for 40min at 63°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 Perle.

Hop Addition 2: After 50min add Saaz.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.5°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cooldown the wort to 10°C and pitch the yeast.

Ferment at 10°C for 2 days then rise to 14°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	81%	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.

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