



# Belgian Malts that Make Your Beer So Special

## 4 Cereals Beer



ABV 8.5%	Colour 12 EBC	Bitterness 25 IBU
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### Description

A soft bitter beer with a short and pleasant post bitterness. An acid note makes the beer thirst-quenching and reveals a warm aftertaste. This beer imparts a malty aroma as well as aromas of cereal, baked bread, and biscuit. The flavor is fruity, floral, and even slightly herbal.

### Service:

Glass: Goblet glass  
Temperature: 4 - 8°C

### BREWER`S TIPS

Play with the percentages of the different malts in the grain bill to influence the taste of the finished beer.

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.

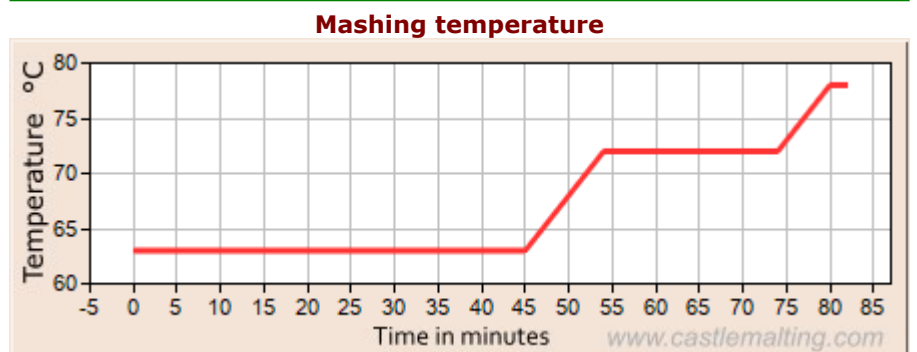
For further information & service please contact:  
info@castlemalting.com

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

### INGREDIENTS /100 litres

MALT	
Château Pilsen 2RS	60% / 17 kg
Château Wheat Blanc®	10% / 2.8 kg
Château Spelt Malt	20% / 5.7 kg
Château Oat Malt	10% / 2.8 kg
HOPS	
Perle (8.0% aa)	16.3 IBU / 70 g
Cascade (6.0% aa)	3.8 IBU / 100 g
Aramis (7.0% aa)	2.5 IBU / 60 g
Saaz (3.5% aa)	2.5 IBU / 120 g
YEAST	
SafAle BE-256	70 g



### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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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 75min.  
Hop addition 1: After 15min add Perle.  
Hop Addition 2: After 65min add Cascade, Saaz and Aramis.  
Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	17.0°P	Efficiency	80%
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### Step 3: Fermentation and Maturation

Cooldown the wort to 22°C and pitch the yeast.  
Ferment at 22°C for 2 days then rise to 25°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 12°C and rest for 2 days. Drop the temperature to 2°C and rest for 7 days.

Attenuation	88%	FG	2.0°P
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**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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