Belgian Malts that Make Your Beer So Special

Scotch Beer



ABV 4.5%	Color 32 EBC	Bitterness 18 IBU

Description
Overwhelmingly malty, with a rich and dominant sweet malt flavor and aroma. Imparts a soft bitterness, roasted coffee aroma with pronounced smoked peat flavor. Strong color, a stable, fine, and colorful foam.

Service:
Glass: Tulip Glass

Temperature: 4 - 8°C

BREWER`S TIPS
Play with the percentage of Chateau Peated to have more or less smoky flavors.

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	77% / 11.9 kg
Château Roasted Barley	2% / 0.3 kg
Château Wheat Blanc	7% / 1.0 kg
Château Peated	5% / 0.8 kg
Château Cara Ruby®	10% / 1.6 kg

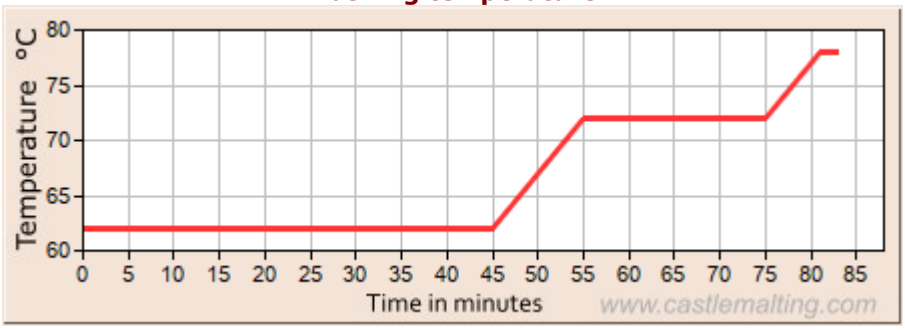
HOPS

Goldings (6.0% aa)	15.3 IBU / 100 g
Fuggle (4.5% aa)	2.7 IBU / 100 g

YEAST

SafAle S-33	70 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 62°C

Rest for 45min at 62°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 Goldings.

Hop Addition 2: After 50min add Fuggles.

Whirlpool to remove the trub

Total evap 6.0%	Batch size 100L	OG 10.8°P	Efficiency 90%

Step 3: Fermentation and Maturation
Cooldown the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 18°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	78%	FG	2.4°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.4 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.