Belgian Malts that Make Your Beer So Special

Brown Smoked



ABV 6.0%	Color 60 EBC	Bitterness 28 IBU

Description
This beer is brown colored with malty, caramel hints, baked bread, and woody smoke notes.

Service:
Glass: Goblet glass

Temperature: 4-8°C

BREWER`S TIPS
Referment this beer in the bottle using SafAle BE-256 to carbonate and make it more complex.

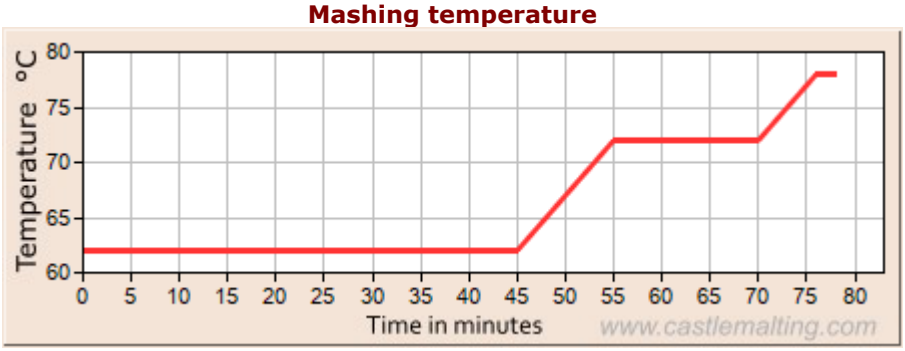
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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	48% / 9.7 kg
Château Pale Ale®	15% / 3 kg
Château Munich	10% / 2 kg
Château Cara Gold®	20% / 4.1 kg
Château Chocolat	2% / 0.4 kg
Château Peated	5% / 1 kg
HOPS	
Magnum (12.0% aa)	25.5 IBU / 80 g
Tettnang (5.0% aa)	2.5 IBU / 80 g
YEAST	
SafAle BE-256	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 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 Tettnang.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	13.0°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 temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	85%	FG	2.00°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO2**. The beer is ready to package and drink. Enjoy!

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