Belgian Malts that Make Your Beer So Special

Fruit Beer



ABV 5.5%	Color 32 EBC	Bitterness 22 IBU

Description
A harmonious marriage of fruit and beer. The fruits add extra complexity to the beer but are not so prominent as to unbalance the resulting presentation.

Service:
Glass: Tulip Glass

Temperature: 4-6°C

BREWER`S TIPS
You can add only one type of concentrated juice or, to make it even more complex, you can mix them all before adding to the fermentor.

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	70% / 13.6 kg
Château Melano	25% / 4.9 kg
Château Cara Gold®	5% / 1.0 kg

HOPS

El Dorado (15.0% aa)	85 g

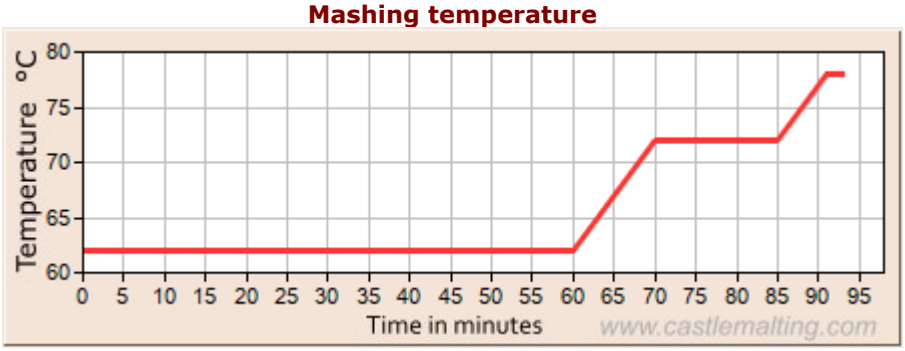
YEAST

SafAle T-58	65 g

Fruit Concentrate Juice*

Strawberry, Raspberry, Cherry, Blueberry	5 l

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 60min 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 50g of El Dorado (18.7IBU).

Hop Addition 2: After 50min add 35g of El Dorado (3.3 IBU).

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	12.5°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cool down the wort to 15°C and pitch the yeast.

Ferment at 15°C for 2 days then rise to 20°C. **When it reaches 20°C add the fruit juice.** 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	80%	FG	2.50°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.