



# Belgian Malts that Make Your Beer So Special

## Double IPA Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT



Château Pilsen 2RS	76% / 17.4 kg
Château Munich	10% / 2.3 kg
Château Crystal	4% / 0.9 kg
Château Cara Blond®	10% / 2.3 kg

#### HOPS



Columbus (16.0% aa)	100 g
Chinook (13.0% aa)	100 g
Centennial (10.5% aa)	100 g

#### YEAST

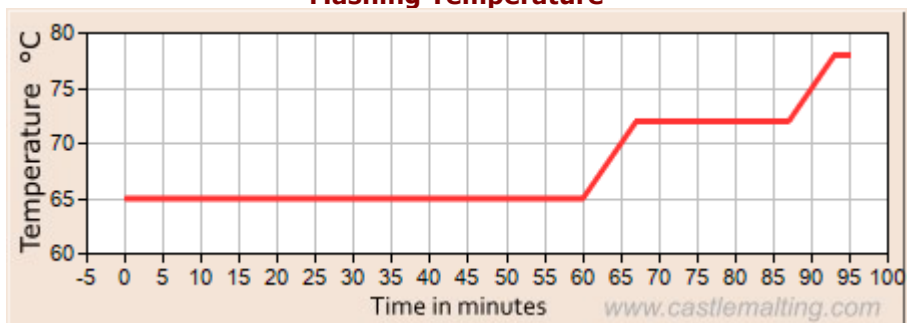


SafAle US-05	80 g
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#### SUGAR

Corn Sugar	1 kg
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### Mashing Temperature



ABV 7.5%	Color 25 EBC	Bitterness 65 IBU
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### Description

A hoppy and strong IPA with a nice malt touch. Strongly hopped, but with a clean and dry finish. Dangerously drinkable.

### Service:

Glass: Pint Glass  
Temperature: 4-8°C

### BREWER`S TIPS

To have great hoppy notes only use fresh hops with good storage conditions.

Also, favor Sulfate in the Sulfate/Chloride ratio of your brewing water.

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](mailto: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

### 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 65°C

Rest for 60min at 65°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 40g of each hop (45.5 IBU).

Hop Addition 2: After 45min add 25g of each hop (13.7 IBU)

Hop Addition 2: After 70min add 35g of each hop (5.9 IBU)

Sugar: After 60min add sugar.

Whirlpool to remove the trub

Total evap	7.5%	Batch size	100L	OG	15.7°P	Efficiency	85%
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### Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 2 days then rise to 22°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	85%	FG	2.35°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 2.7 volumes of CO<sub>2</sub>. 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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