Belgian Malts that Make Your Beer So Special

# Golden Strong Beer



| ABV 9% | Color 11 EBC | Bitterness 28 IBU |
|---|---|---|

**Description**
A golden strong beer with a way to fruity aromas, enhanced by spicy notes, pleasant warmness, and a slightly bitter aftertaste.

**Service:**
Glass: Tulip Glass

Temperature: 4-6°C

**BREWER`S TIPS**
Play with fermentation temperature and wort aeration to produce more complex flavors.

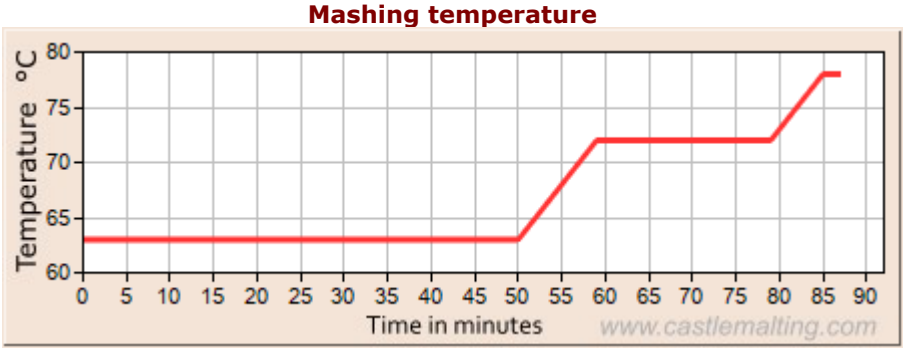
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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 | 90% / 26.2 kg |
| Château Pale Ale® | 4% / 1.2 kg |
| Château Wheat Blanc | 4% / 1.2 kg |
| Château Cara Blond® | 2% / 0.6 kg |
| **HOPS** | |
| Centennial (10.5% aa) | 130 g |
| Mosaic (12.0% aa) | 70 g |
| **YEAST** | |
| SafAle BE-256 | 70 g |
| **SUGAR** | |
| White Candy Sugar | 500 g |
| **SPICES** | |
| Coriander | 10 g |
| Clove | 5 g |
| Black Pepper | 5 g |

**Mashing temperature**




**Step 1: Mashing**
Mash-in and follow the profile below:

| pH | 5.3 | Mix Ratio | 2.5 L/kg |
|---|---|---|---|

Mash-in at 63°C

Rest for 50min 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 90min.

Hop addition 1: After 30min add 70g of Centennial (19.6IBU).

Hop Addition 2: After 80min add 60g of Centennial (3.9 IBU).

Sugar Addition: After 80min add White Candy Sugar.

Hop Addition 3: After 85min add 70g of Mosaic (4.5 IBU).

Spices addition: After 85min add all spices.

Whirlpool to remove the trub

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Total evap | 9.0% | Batch size | 100L | OG | 18.5°P | Efficiency | 80% |

**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 7 days.

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| Attenuation | 86% | 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 **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.