



Belgian Malts that Make Your Beer So Special

Belgian Black Beer



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	61% / 17.7 kg
Château Black of Black	16% / 4.7 kg
Château Cara Gold	10% / 2.9 kg
Château Wheat Chocolate	12% / 3.5 kg

HOPS

Perle (8.0% aa)	200 g
Cascade (6.0% aa)	150 g

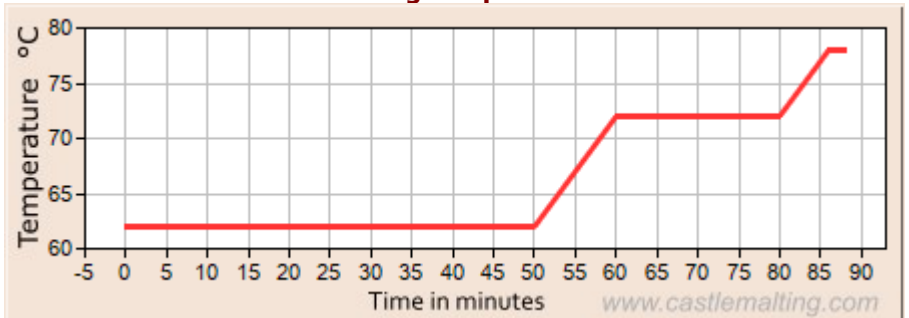
YEAST

SafAle BE-256	65 g
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SUGAR

Candy Sugar Dark	500 g
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Mashing temperature



ABV 8.5%	Color 100 EBC	Bitterness 30 IBU
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Description

A dark, complex, very strong Belgian Ale with a delicious malt richness. Intense coffee, toasted bread crust, and roasted malt notes. Black in color with persistent light tan-colored head.

Service:

Glass: Chalice Glass
Temperature: 4-6 °C

BREWER`S TIPS

We suggest refermenting this beer in the bottle using the same SafAle BE-256 for more complexity.

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

Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg
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Mash-in at 62°C

Rest for 50min 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 90min.

Hop addition 1: After 30min add 100g Perle (21IBU)

Sugar addition: After 80min add Dark Candy Sugar.

Hop Addition 2: After 85min add 100g Perle (4.5IBU) and 150g Cascade (4.5IBU).

Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	17.5°P	Efficiency	80%
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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.

Attenuation	85%	FG	2.60°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 **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

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