Belgian Malts that Make Your Beer So Special

Belgian Black Beer



ABV 8.5%	Color 100 EBC	Bitterness 30 IBU

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.

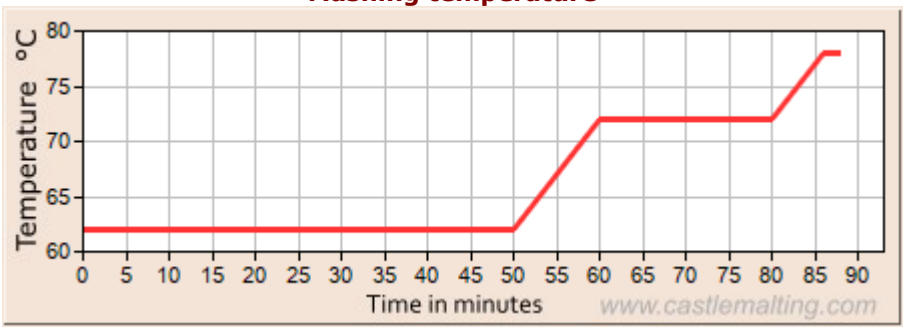
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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

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
SUGAR	
Candy Sugar Dark	500 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 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%

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

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.