



# Belgian Malts that Make Your Beer So Special

## Belgian Red Pure Malt Beer



## Beer recipe

### RECIPE FOR 100L

#### MALT

Château Pilsen 2RS	60% / 13.5 kg
Château Melano	25% / 5.5 kg
Château Munich	10% / 2.2 kg
Château Cara Gold®	5% / 1.2 kg

#### HOPS

Hallertauer Mittelfruh (4.5% aa)	20 IBU / 170 g
Saaz (3.5% aa)	2.5 IBU / 120 g
Mandarina Bavaria (9.5% aa)	2.5 IBU / 50 g

#### YEAST

SafAle US-05	80 g
--------------	------

ABC 6.5%

Color 42  
EBC

Bitterness  
25 IBU

#### Description:

Beer with a sweet and lightly hopped tea-like flavor. Well-rounded and balanced flavors and a pleasant malt character with a slightly dry finish.

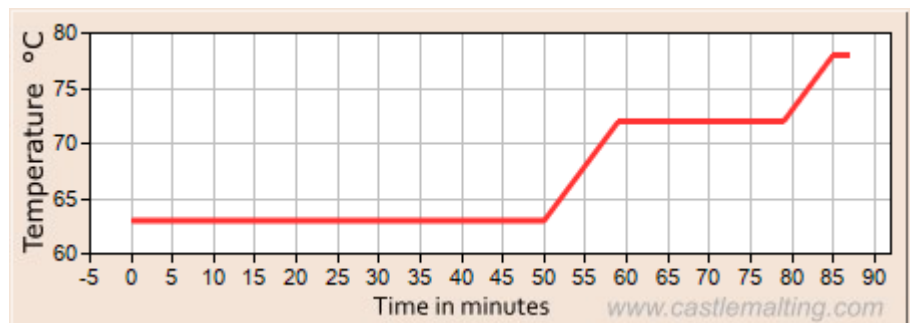
#### Service:

Glass: Stemmed Goblet glass  
Temperature: 4-8°C

#### BREWER`S TIP

You can add 1-2% of Chateau Black malt to give a nice touch of a roast character.

### Mashing Temperature



#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 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 60min.  
 Hop addition 1: After 10min add Hallertau Mittelfruh.  
 Hop Addition 2: After 50min add Saaz.  
 Hop Addition 3: After 55min add Mandarina Bavaria.  
 Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%
------------	------	------------	------	----	--------	------------	-----

#### 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	82%	FG	2.65°P
-------------	-----	----	--------

#### Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and

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

carbonate until **2.6 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.

---

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium  
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;  
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439  
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB