Belgian Malts that Make Your Beer So Special

Egyptian Beer



ABV 7.5%	Color 48 EBC	Bitterness* 12 IBU

Description
With a dark colour, a sweet taste and a bouquet of incredible aromas, this recipe makes use of the addition of spices, just like in antiquity, to bring greater complexity and flavour to the drink. The use of malt made from one of the first domesticated cereals, Emmer, a relative of wheat, brings a special touch to the flavour of this refreshing beer.

*The bitterness depends on the alpha acid content of hops, boiling conditions, and other parameters.

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	51.5% / 15.4 kg
Château Emmer Malt	20% / 6 kg
Château Melano	12% / 3.6 kg
Château Cara Gold®	8% / 2.4 kg
Château Oat Malt	8% / 2.4 kg
Château Black	0.5% / 0.1 kg
HOPS	
Magnum (12.0% AA)	50 g
YEAST	
SafAle T-58	80 g
SPICES	
Ginger	0.9 kg
OTHER INGREDIENTS	
Dates	3.5 kg
Honey	1.5 kg

Mashing temperature



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

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 65°C.

Rest for 50min at 65°C. Rise to 72°C at 1°C/min.

Rest for 15min 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 90 min.

Hop addition: After 30min add Magnum.

Spices addition: After 80min add dates, honey and ginger.

Whirlpool to remove the trub.

Total evap	9.0%	Batch size	100L	OG	17.2°P	Efficiency	80%

Step 3: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 3 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 10 days. Please note that the OG can be affected depending on the extract yield brought by honey and dates.

Attenuation	76%	FG	4.16°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **4.7 g/L of CO2**. The beer is ready for packaging and drinking. Enjoy!

For refermentation in the bottle, add brewing sugar and SafAle F-2.