

Belgian Malts that Make Your Beer So Special

Belgian Golden Strong Ale

Beer recipe

RECIPE FOR 100L



ABV 8.2%

Color 7 EBC

Bitterness* 32 IBU

Description

This recipe presents a typical Belgian Golden Strong Ale: pale colour, high alcohol level, strong effervescence due to the high carbonation level, dry finish, and a beautiful and complex fruity-ester aroma in perfect balance with a floral hop character.

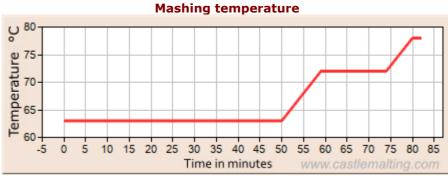
*The bitterness depends on the alpha acid contentof hops, boiling conditions and other parameters.

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

	MALT	
Château Pilsen 2RS		99% / 22.2 kg
Château Cara Gold®		1.0% / 0.2 kg
	HOPS	
Magnum (12.0% AA)		80 g
Styrian Golding (4.0% AA)		80 g
Saaz (3.5% AA)		80 g
	YEAST	
SafAle BE-256		80 g
- Color 90	SUGAR	
Belgian White Candy Sugar		1.5 kg
Corn Sugar		1.5 kg



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 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 90min.

Hop addition 1: After 30min add Magnum.

Hop Addition 2: After 80min add Styrian Golding.

Hop Addition 3: After 85min add Saaz.

Sugar Addition 1: After 80min add Belgian White Candy Sugar.

Sugar Addition 2: After 85min add Corn Sugar.

Whirlpool to remove the trub

Total evap 9.0% Batch size 100L OG 16.2°P Efficiency 80%

Step 3: Fermentation and Maturation Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 28°C. Once the fermentation is done (FG reached and off flavours 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.

90% FG 1.62°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **6.0 g/L of CO2**.

The beer is ready to packaging and drinking. Enjoy!
*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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